

Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **40.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.5%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (5.6%) | 75 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 7.3 % |
| Boil | Cascade | 20 g | 10 min | 7.3 % |