

# DRY STOUT

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- Gravity **13.3 BLG**
- ABV ---
- IBU **33**
- SRM **32.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (64.2%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.4%)	68 %	900
Grain	Jęczmień palony	0.35 kg (6.4%)	55 %	985
Grain	Płatki owsiane	0.25 kg (4.6%)	60 %	3
Grain	Strzegom Monachijski typ I	1 kg (18.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	10 %
Boil	Chinook pl	40 g	10 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis