

# Dry Stout

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- Gravity **13.7 BLG**
- ABV ---
- IBU **42**
- SRM **37.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.6 kg (70.6%)	80 %	7
Grain	Strzegom Czekoladowy 400	0.4 kg (7.8%)	68 %	400
Grain	Black Barley (Roast Barley)	0.3 kg (5.9%)	55 %	985
Adjunct	Barley, Flaked	0.8 kg (15.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	8.3 %
Boil	Challenger	20 g	30 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile