

Dry Stout #75

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **24.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2 kg (72.7%) | 81 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (18.2%) | 82 % | 5 |
| Grain | Jęczmień palony | 0.15 kg (5.5%) | 55 % | 985 |
| Grain | Briess - Midnight Wheat Malt | 0.1 kg (3.6%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 11 % |
| Boil | Fuggles | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 100 ml | White Labs |