

## Dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **32.1**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (72.7%)	79 %	6
Grain	Płatki owsiane	0.15 kg (5.5%)	85 %	3
Grain	Płatki pszeniczne	0.15 kg (5.5%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.15 kg (5.5%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (5.5%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.15 kg (5.5%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	15 min	5 %
Boil	Fuggles	25 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	1 g	Boil	5 min