

# DryStout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.1%)	80 %	5
Grain	Weyermann Palony Jęczmien	0.5 kg (10.6%)	55 %	1150
Grain	Karmelowy żytni Strzegom	0.1 kg (2.1%)	75 %	150
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (2.1%)	70 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	6 %