

# 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 Jeczmiem        | 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 %        |