

## FM13 Starter Dry Stout < 2%

---

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM **25.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (66.7%)	81 %	4
Grain	Jęczmień palony	0.5 kg (16.7%)	55 %	1100
Grain	Barley, Flaked	0.5 kg (16.7%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Fuggles	20 g	10 min	4.5 %

### Yeasts

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