

# Hrabia

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- Gravity **13.1 BLG**
- ABV ---
- IBU **69**
- SRM **26.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.76 kg (76%)	79 %	16
Adjunct	Briess - Barley Flakes	0.19 kg (19%)	70 %	3
Grain	Czekoladowy	0.04 kg (4%)	60 %	788
Grain	Jęczmień palony	0.01 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Kent Goldings	10 g	20 min	5.5 %
Boil	Kent Goldings	15 g	60 min	5.5 %