

## Dry Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **27.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp        | 4 kg (78.4%)  | 83 %  | 6   |
| Grain | Płatki owsiane           | 0.5 kg (9.8%) | 85 %  | 3   |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.9%) | 71 %  | 600 |
| Grain | Jęczmień palony          | 0.4 kg (7.8%) | 55 %  | 985 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 9.5 %      |