dry stout

- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **38**
- SRM **21.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	0.375 kg *(22.8%)*	79 %	6
Grain	Barwiący	0.229 kg *(13.9%)*	55 %	985
Grain	Palone ziarno jęczmienia	0.2 kg *(12.2%)*	70 %	100
Grain	Słód Pilzneński Viking Malt 3,2-4,5	0.225 kg *(13.7%)*	80 %	4
Grain	Płatki owsiane	0.24 kg *(14.6%)*	60 %	3
Grain	Słód carared Weyerman 40-60 EBC	0.375 kg *(22.8%)*	74 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	26 g	25 min	3.17 %
Boil	AGNUS	25 g	25 min	8.05 %