

## #2. Dry stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **52.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Adjunct        | Jęczmień palony                 | 0.25 kg (6.8%) | 55 %  | 985 |
| Liquid Extract | WES ekstrakt słodowy jasny      | 1.7 kg (46.6%) | 80 %  | --- |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (46.6%) | 90 %  | 621 |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | English Golding | 20 g   | 60 min | 4.8 %      |
| Boil                | Marynka         | 10 g   | 60 min | 10 %       |
| Aroma (end of boil) | English Golding | 10 g   | 15 min | 4.8 %      |
| Aroma (end of boil) | Marynka         | 10 g   | 15 min | 10 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |