

# Dry Stout 13\*Blg

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- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Dry Stout**

## Batch size

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

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.05 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4.4 kg	78 %	7
Adjunct	Płatki Jęczmienne	0.6 kg	78 %	7
Grain	Jęczmień palony	0.4 kg	55 %	1333
Grain	Czekoladowy	0.25 kg	1 %	1333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	45 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale