

## Dry stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **28.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (83.3%)   | 85 %  | 7   |
| Grain | Caraaroma                 | 0.15 kg (6.3%) | 78 %  | 400 |
| Grain | Jęczmień palony           | 0.15 kg (6.3%) | 55 %  | 985 |
| Grain | Weyermann - Carafa I      | 0.1 kg (4.2%)  | 70 %  | 690 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnat     | 7 g    | 60 min | 11.2 %     |
| Boil    | Challenger | 15 g   | 10 min | 7 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 0.5 g  | Boil    | 15 min |