

## Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **28.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (78.4%)  | 85 %  | 7    |
| Grain | Barley, Flaked              | 0.5 kg (9.8%) | 70 %  | 4    |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (5.9%) | 74 %  | 1100 |
| Grain | Carafa III                  | 0.3 kg (5.9%) | 70 %  | 1034 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 35 g   | 60 min | 11 %       |

### Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Notes

- do połowy piwa dodać startą, sparzoną skórkę pomarańczy (2 sztuki), oraz 100g prażonego kakaowca na ostatnie 5-7 dni fermentacji.  
Druga połowa "na czysto".  
Gęstwę odebrana do Peated FESa  
*Jan 10, 2020, 11:33 AM*