

18° (Dry Stout)

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **46**
- SRM **23.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.3%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (16.3%)	75 %	3
Grain	Karmelowy żytni Strzegom	0.5 kg (8.2%)	75 %	150
Grain	Jęczmień palony	0.125 kg (2%)	55 %	985
Grain	Czekoladowy	0.5 kg (8.2%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	25 g	40 min	8.5 %
Boil	Cascade	50 g	30 min	6 %
Boil	Aurora	25 g	30 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Safale