

#21 Dry stout

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **27.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Płatki jęczmienne	0.215 kg (10.8%)	60 %	3
Grain	Żytni Czekoladowy	0.09 kg (4.5%)	73 %	1150
Grain	Jęczmień palony	0.1 kg (5%)	55 %	985
Grain	Weyermann - Carafa II	0.025 kg (1.3%)	70 %	837
Adjunct	Masa makowa	0.57 kg (28.5%)	19 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	3 g	Mash	---
Water Agent	Soda oczyszczona	1.5 g	Mash	---