

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **23.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.8%)	80 %	5
Grain	Płatki owsiane	0.15 kg (5.9%)	85 %	3
Grain	Płatki pszeniczne	0.15 kg (5.9%)	85 %	3
Grain	Jęczmień palony	0.2 kg (7.9%)	55 %	985
Grain	Fawcett - Crystal	0.0375 kg (1.5%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	12.4 %