

Dry stout #1 kon

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **40.8**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.5 kg (51.9%) | 80 % | 4 |
| Grain | Carafa II | 0.4 kg (13.8%) | 70 % | 1200 |
| Grain | Jęczmień palony | 0.08 kg (2.8%) | 55 % | --- |
| Grain | płatki jęczmienne | 0.25 kg (8.7%) | 85 % | 3 |
| Grain | Pilznieński | 0.45 kg (15.6%) | 81 % | 16 |
| Grain | coffe castle | 0.11 kg (3.8%) | 75 % | 470 |
| Grain | Strzegom Karmel 30 | 0.1 kg (3.5%) | 75 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 8 g | 40 min | 16.8 % |
| Boil | Columbus/Tomahawk/Zeus | 17 g | 5 min | 16.8 % |

Yeasts

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