

# Dry Stout

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **26.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC  |
|-------|--------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.5 kg (70%) | 80 %  | 5    |
| Grain | Płatki jęczmienne              | 1 kg (20%)   | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (5%) | 68 %  | 1200 |
| Grain | Jęczmień palony                | 0.25 kg (5%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 55 min | 4.5 %      |