

## Dry stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **20.5**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.5%)	75 %	30
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

### Notes

- viking pale ale 5kg  
karmelowy jasny 0,25kg  
jęczmień prażony 0,3kg

magnum 15g  
fuggle 20g  
east kent goldings 20g  
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