

## dry stout

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- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **25.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

### Fermentables

| Type  | Name                   | Amount          | Yield  | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 1.8 kg (79.1%)  | 80 %   | 7   |
| Grain | Jęczmień niestodowany  | 0.2 kg (8.8%)   | 75 %   | 2   |
| Grain | Castle Cafe            | 0.1 kg (4.4%)   | 75.5 % | 480 |
| Grain | Jęczmień palony        | 0.175 kg (7.7%) | 55 %   | 985 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 20 g   | 60 min | 7 %        |

### Yeasts

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