

Dry Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **33.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.37 kg (74.5%) | 75 % | 5 |
| Grain | Monachijski | 0.81 kg (13.7%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.23 kg (3.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.23 kg (3.9%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.23 kg (3.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 34.5 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 13.23 g | Safale |