

## Dry Stout 13\*Blg

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- Gravity **13 BLG**
- ABV ---
- IBU **43**
- SRM **40**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.05 liter(s)**

### Fermentables

| Type    | Name                 | Amount  | Yield | EBC  |
|---------|----------------------|---------|-------|------|
| Grain   | Pale Malt (2 Row) UK | 4.4 kg  | 78 %  | 7    |
| Adjunct | Płatki Jęczmienne    | 0.6 kg  | 78 %  | 7    |
| Grain   | Jęczmień palony      | 0.4 kg  | 55 %  | 1333 |
| Grain   | Czekoladowy          | 0.25 kg | 1 %   | 1333 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 45 g   | 60 min | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 7 g    | Safale     |