

Dry Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **35.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (79%)	80 %	7
Grain	płatki jęczmienne	0.5 kg (9.9%)	85 %	3
Grain	Strzegom Barwiący	0.565 kg (11.2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	5 g	Mash	---