

## #? Dry Stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **32.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (46.9%)	80 %	5
Grain	Weyermann - Smoked Malt	1 kg (31.3%)	81 %	6
Grain	płatki jęczmienne	0.3 kg (9.4%)	60 %	4
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.2 kg (6.3%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %

### Yeasts

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