

DRY STOUT 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **34.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.4%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.2%)	68 %	900
Grain	Jęczmień palony	0.4 kg (7.1%)	55 %	985
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Grain	Strzegom Monachijski typ I	2 kg (35.4%)	79 %	16
Grain	Briess - Carapils Malt	0.5 kg (8.8%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10 %
Boil	Chinook pl	40 g	15 min	6.2 %

Yeasts

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