

# Dry Stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **40.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.5%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.3 kg (5.6%)	75 %	600
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.6%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.3 %
Boil	Cascade	20 g	10 min	7.3 %