

## Dry stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **28.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (83.3%)	85 %	7
Grain	Caraaroma	0.15 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.15 kg (6.3%)	55 %	985
Grain	Weyermann - Carafa I	0.1 kg (4.2%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7 g	60 min	11.2 %
Boil	Challenger	15 g	10 min	7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Finings	Whirlflock	0.5 g	Boil	15 min