

# Dry Stout

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- Gravity **10.7 BLG**
- ABV ---
- IBU **41**
- SRM **23.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **18 liter(s)**

## Fermentables

| Type           | Name               | Amount       | Yield  | EBC |
|----------------|--------------------|--------------|--------|-----|
| Liquid Extract | Coopers LME - Dark | 1.5 kg (60%) | 78 %   | 130 |
| Sugar          | Candi Sugar, Clear | 1 kg (40%)   | 78.3 % | 2   |

## Hops

| Use for | Name   | Amount | Time       | Alpha acid |
|---------|--------|--------|------------|------------|
| Boil    | Mosaic | 35 g   | 30 min     | 10 %       |
| Dry Hop | Mosaic | 25 g   | 100 day(s) | 10 %       |
| Dry Hop | Galaxy | 15 g   | 100 day(s) | 15 %       |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 11 g   | safale     |