

dry stout

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **41**
- SRM **34.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (72.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (10.4%)	81 %	6
Grain	Jęczmień palony	0.5 kg (10.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	10 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale