

# Dry Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **29.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (17.9%)	80 %	16
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Płatki owsiane	1 kg (17.9%)	85 %	3
Grain	Czekoladowy	0.3 kg (5.4%)	60 %	788
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	11.5 g	---