

# DRYY STAUTT

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **32.9**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Strzegom Barwiący	0.3 kg (5.8%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	9 %