

# Fabian Chocolate DRY Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **40**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pilzneński ekstrakt słodowy jasny	1.2 kg (43.6%)	75 %	26
Grain	Jęczmień palony	0.3 kg (10.9%)	30 %	985
Grain	Weyermann - Dehusked Carafa I	0.35 kg (12.7%)	60 %	690
Grain	płatki jęczmienne	0.15 kg (5.5%)	60 %	4
Grain	Viking Pale Ale malt	0.5 kg (18.2%)	60 %	5
Grain	Płatki owsiane	0.1 kg (3.6%)	60 %	3
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Grain	Płatki orkiszowe	0.05 kg (1.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	8 g	60 min	15 %
Boil	East Kent Goldings	13 g	20 min	5.1 %
Boil	Strisselspalt	5 g	20 min	3.2 %

## Yeasts

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