

gines

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **28.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (67.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.2%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.4 kg (9%) | 78 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (5.6%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.2 kg (4.5%) | 55 % | 985 |
| Grain | Briess - Chocolate Malt | 0.1 kg (2.2%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 20 min | 5.1 % |