

loc Dry Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **35.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	1 kg (32.3%)	80 %	6
Grain	Monachijski	1.1 kg (35.5%)	80 %	16
Grain	Chocolate Malt (UK)	0.2 kg (6.5%)	73 %	1150
Grain	Jęczmień palony	0.2 kg (6.5%)	55 %	1000
Grain	Płatki owsiane	0.4 kg (12.9%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (6.5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	40 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	60 ml	jakieś kveiki

Notes

- Wysłodziny po risie
Jan 22, 2020, 3:32 PM