

NA dry stout

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **52.2**
- Style **Dry Stout**

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 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|------------------|-------|-----|
| Grain | Słód Pale Ale strzegom | 0.625 kg (14.1%) | 79 % | 6 |
| Grain | Barwiący | 0.381 kg (8.6%) | 55 % | 985 |
| Grain | Palone ziarno jęczmienia | 0.333 kg (7.5%) | 70 % | 100 |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 0.375 kg (8.4%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.401 kg (9%) | 60 % | 3 |
| Grain | Słód carared Weyerman 40-60 EBC | 0.625 kg (14.1%) | 74 % | 50 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.7 kg (38.3%) | 80 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Agnus | 25 g | 45 min | 8.05 % |
| Boil | Saaz (Czech Republic) | 26 g | 45 min | 3.17 % |