

# Rum Dry Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **34.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type        | Name                            | Amount         | Yield  | EBC |
|-------------|---------------------------------|----------------|--------|-----|
| Dry Extract | Dry Extract (DME) - Extra Light | 2 kg (47.1%)   | 95 %   | 6   |
| Sugar       | Brown Sugar, Dark               | 1 kg (23.5%)   | 100 %  | 99  |
| Sugar       | Milk Sugar (Lactose)            | 0.25 kg (5.9%) | 76.1 % | 0   |
| Grain       | Roasted Barley                  | 1 kg (23.5%)   | 55 %   | 591 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 30 g   | 60 min | 10 %       |
| Boil                | East Kent Goldings | 50 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 45 g   | 0 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 15 g   | Safale     |