

## 117 Dry Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **33.4**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt               | 3.6 kg (64.3%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I         | 0.7 kg (12.5%) | 79 %  | 16   |
| Grain | Strzegom Wiedeński                 | 0.4 kg (7.1%)  | 79 %  | 10   |
| Grain | Pszeniczny Czekoladowy - Wayermann | 0.3 kg (5.4%)  | 73 %  | 1000 |
| Grain | Fawcett - Brown                    | 0.3 kg (5.4%)  | 72 %  | 180  |
| Grain | Extra Black Bestmalz               | 0.3 kg (5.4%)  | 65 %  | 1400 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | hallertauer taurus | 25 g   | 50 min | 15.8 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | ---        |