

## #15 Dry Stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **48.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ślodynia Strzegom - pale ale	4 kg (80%)	79 %	6
Grain	Weyermann - Dehusked Carafo III	0.25 kg (5%)	70 %	1386
Grain	Weyermann - Caraaroma	0.5 kg (10%)	74 %	541
Grain	Black Barley (Roast Barley)	0.25 kg (5%)	55 %	1333

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Z wysłodzin po RISie zacieranym 2 h w 69 C zostało 25 L - 8 Blg  
Po przelaniu 18,5 L - 10 Blg  
Zadane 4 łyżkami i jednolitej gęstości US-05 w 20 C  
Po tygodniu burzliwej 3 Blg (wg refraktometru 3,4)  
*Jul 5, 2018, 6:16 PM*