

# ajrisz draj

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **32.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (51.7%)	85 %	7
Grain	Barley, Flaked	2 kg (34.5%)	70 %	4
Grain	Weyermann - Chocolate Wheat	0.5 kg (8.6%)	74 %	788
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.1 kg (1.7%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	Challenger	15 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis