

Dry Stout 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **27.4**
- 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 **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 **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.6%)	80 %	5
Grain	Briess - Dark Chocolate Malt	0.25 kg (4.1%)	60 %	900
Grain	Jęczmień palony	0.38 kg (6.2%)	55 %	1000
Grain	Jęczmień niestodowany	0.5 kg (8.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale