

Dry stout

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM **42.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (79.5%)	79 %	6
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	1000
Grain	Carafa III	0.3 kg (6.8%)	70 %	1300
Grain	Strzegom Barwiący	0.3 kg (6.8%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs