

## Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **28.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	80 %	5
Grain	Barley, Flaked	0.5 kg (11%)	70 %	4
Grain	Monachijski	0.5 kg (11%)	80 %	16
Grain	Chocolate Malt (UK)	0.25 kg (5.5%)	73 %	887
Grain	Black Barley (Roast Barley)	0.3 kg (6.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	65 g	60 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - danny's favourite	Ale	Liquid	1100 ml	wyeat

### Extras

Type	Name	Amount	Use for	Time
Finings	whirfloc	0.5 g	Boil	15 min
Water Agent	węglan wapnia	7 g	Boil	60 min