

dry stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **37.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	płatki jęczmienne	0.5 kg (9.5%)	60 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.8%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Whirlpool	Lublin (Lubelski)	25 g	0 min	4 %