

## Dry Stout 1st

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **18.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.3 kg (8.1%)	55 %	985
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (45.9%)	--- %	---
Liquid Extract	Ekstrakt słodowy ciemny	1.7 kg (45.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	20 g	60 min	4.57 %
Aroma (end of boil)	Fusion UK	10 g	10 min	4.57 %
Dry Hop	Sovereign	30 g	10 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1 g	Primary	---

### Notes

- 17 Maj 2019 brzeczka nastawiona o godzinie 00:30. Warzenie 18 L wody z kranu, po warzeniu (70 minut). 14,3 L (17 BLG), dolane 5,7 L źródlanej z 1 g gipsu (oczekiwane 12 BLG).  
26 Maj 2019 21:00 fermentacja cicha z 30 g chmiel Sovereign (4 BLG).  
*May 17, 2019, 3:56 PM*