

Dry Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **28.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (60%)	81 %	4
Grain	Płatki owsiane	0.2 kg (10%)	60 %	3
Grain	Jęczmień palony	0.1 kg (5%)	55 %	985
Grain	płatki jęczmienne	0.2 kg (10%)	60 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (10%)	71 %	600
Grain	Brown Malt (British Chocolate)	0.1 kg (5%)	70 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %