

dry stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **47.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (58.8%) | 79 % | 6 |
| Grain | Monachijski | 1.5 kg (29.4%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |