

## dry stout

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- 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<br>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     |