

# Dry Stout

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- Gravity **13.7 BLG**
- ABV ---
- IBU **42**
- SRM **37.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt      | 3.6 kg (70.6%) | 80 %  | 7   |
| Grain   | Strzegom Czekoladowy 400    | 0.4 kg (7.8%)  | 68 %  | 400 |
| Grain   | Black Barley (Roast Barley) | 0.3 kg (5.9%)  | 55 %  | 985 |
| Adjunct | Barley, Flaked              | 0.8 kg (15.7%) | 70 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 8.3 %      |
| Boil    | Challenger | 20 g   | 30 min | 8.3 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |