

Dry Stout

- 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 |