

# Dry stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **24.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 3.2 kg (78%)   | 85 %  | 7   |
| Grain | Carafa II                      | 0.1 kg (2.4%)  | 70 %  | 812 |
| Grain | Jęczmień palony                | 0.3 kg (7.3%)  | 55 %  | 985 |
| Grain | Płatki jęczmienne błyskawiczne | 0.5 kg (12.2%) | 85 %  | 3   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 15 g   | 10 min | 4.8 %      |
| Boil    | English Golding | 15 g   | 60 min | 4.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |