

# Dry Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **21.3**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (78.9%)	--- %	---
Grain	Pszeniczny	0.5 kg (9.9%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.25 kg (4.9%)	71 %	600
Grain	Weyermann - Carafa I	0.25 kg (4.9%)	70 %	900
Grain	Strzegom Czekoladowy jasny	0.07 kg (1.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale