

Dry Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **43.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (67.3%) | 80 % | 5 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (9.6%) | 74 % | 788 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.9%) | 68 % | 601 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Carafa II | 0.35 kg (6.7%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.25 kg (4.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Southern Cross | 20 g | 60 min | 12 % |