

Dry Stout - Artur

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **39.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (48.4%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (32.3%) | 80 % | 16 |
| Grain | Czekoladowy | 0.3 kg (9.7%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.3 kg (9.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 50 ml | --- |