

Dry stout LAIII

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **30.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.66 kg (66.1%)	80 %	5
Grain	Monachijski	0.56 kg (22.2%)	80 %	16
Grain	Jęczmień palony	0.19 kg (7.6%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (4.1%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	9.64 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	40.35 ml	Wyeast Labs