

Dry Stout - listopad 2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **31.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (78.4%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.2 kg (7.8%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (3.9%) | 73 % | 1001 |
| Grain | płatki jęczmienne | 0.25 kg (9.8%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 700 ml | White Labs |