

# Dry Stout PK.PL

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **25.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (74.7%)	80 %	5
Grain	Jęczmień niesłodowany	0.6 kg (13.2%)	75 %	2
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.4%)	68 %	400
Grain	Jęczmień palony	0.35 kg (7.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar