

Rum Dry Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **34.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Extra Light	2 kg (47.1%)	95 %	6
Sugar	Brown Sugar, Dark	1 kg (23.5%)	100 %	99
Sugar	Milk Sugar (Lactose)	0.25 kg (5.9%)	76.1 %	0
Grain	Roasted Barley	1 kg (23.5%)	55 %	591

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	45 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale