

polish dry stout 10-11 z wysłodzin po ris

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **32**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (54.7%)	79 %	6
Grain	słód fiński dekstrynowy viking malt 16	1 kg (21.9%)	70 %	16
Grain	carared weyermann	0.5 kg (10.9%)	75 %	45
Grain	jęczmień palony	0.07 kg (1.5%)	55 %	985
Grain	Weyermann - Carafa III (z wysłodzin więc nie licze)	0.5 kg (10.9%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	11 %
Aroma (end of boil)	oktawia	50 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile