

117 Dry Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.6 kg (64.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.4 kg (7.1%) | 79 % | 10 |
| Grain | Pszeniczny Czekoladowy - Wayermann | 0.3 kg (5.4%) | 73 % | 1000 |
| Grain | Fawcett - Brown | 0.3 kg (5.4%) | 72 % | 180 |
| Grain | Extra Black Bestmalz | 0.3 kg (5.4%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 25 g | 50 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |