

ajrisz draj

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **32.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (51.7%) | 85 % | 7 |
| Grain | Barley, Flaked | 2 kg (34.5%) | 70 % | 4 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (8.6%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.2 kg (3.4%) | 55 % | 985 |
| Grain | Weyermann - Dehusked Carafa III | 0.1 kg (1.7%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Fuggles | 30 g | 10 min | 4.5 % |
| Boil | Challenger | 15 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |