

## Dry out

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **28.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (18%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (36%)	80 %	4
Grain	Pszeniczny	2 kg (36%)	85 %	4
Grain	Weyermann - Carafa III	0.2 kg (3.6%)	70 %	1300
Grain	Jęczmień palony	0.12 kg (2.2%)	55 %	1100
Grain	Weyermann - Chocolate Wheat	0.12 kg (2.2%)	74 %	1000
Grain	Weyermann - Chocolate Rye	0.12 kg (2.2%)	20 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	East Kent Goldings	30 g	25 min	5.1 %
Boil	Fuggles	30 g	25 min	4.5 %

### Yeasts

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