

## DRY STOUT 10 BLG # 2

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **25.5**
- 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 **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Pale Ale Flagon          | 3.5 kg (87.5%) | 80 %  | 5    |
| Grain | Briess - Chocolate Malt  | 0.2 kg (5%)    | 60 %  | 690  |
| Grain | palone ziarno jęczmienia | 0.3 kg (7.5%)  | --- % | 1000 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 35 g   | 60 min | 10.5 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-04 | Ale  | Dry  | 11.5 g | safale     |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Other | płatki jęczmienne | 500 g  | Boil    | 70 min |