

# Dry Stout

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **41**
- SRM **24.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (66.1%)	80 %	5
Grain	Monachijski	0.5 kg (22%)	80 %	16
Grain	Czekoladowy	0.1 kg (4.4%)	60 %	788
Grain	Jęczmień palony	0.17 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %