

# Dry Stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **33.1**
- 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 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (74.5%)	75 %	5
Grain	Monachijski	0.7 kg (13.7%)	80 %	16
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (3.9%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale