

dry stout

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **25.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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	Briess - Pale Ale Malt	1.8 kg (79.1%)	80 %	7
Grain	Jęczmień niestodowany	0.2 kg (8.8%)	75 %	2
Grain	Castle Cafe	0.1 kg (4.4%)	75.5 %	480
Grain	Jęczmień palony	0.175 kg (7.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %

Yeasts

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