

# Dry Stout

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM ---
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

| Type           | Name                   | Amount        | Yield | EBC |
|----------------|------------------------|---------------|-------|-----|
| Liquid Extract | ekstrakt słodowy jasny | 1.7 kg (100%) | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 3.9 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 3.9 %      |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Other | jęczmień palony | 200 g  | Boil    | 15 min |