

## Dry Stout 12

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **30.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (67.4%)	80 %	7
Grain	Monachijski	1 kg (21.1%)	80 %	16
Grain	Czekoladowy	0.2 kg (4.2%)	60 %	788
Grain	Jęczmień palony	0.35 kg (7.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale