

Dry stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **32.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3 kg (65.9%) | 78 % | 6 |
| Grain | Monachijski | 1 kg (22%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.35 kg (7.7%) | 55 % | 985 |
| Grain | Chocolate Malt (UK) | 0.2 kg (4.4%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

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