

# Dry Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **43.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (66.7%)	80 %	5.3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.6%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.5 kg (5.6%)	68 %	1202
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	70 g	60 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %