

Dry Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **25.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.6 kg (60.2%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (18.8%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (11.3%) | 85 % | 3 |
| Grain | Weyermann - Dehusked Carafa III | 0.13 kg (4.9%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.13 kg (4.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Kazbek | 25 g | 15 min | 6.5 % |