

# Dry stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **23.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.04 kg (74.9%)	85 %	7
Grain	Weyermann - Carafa II	0.1 kg (2.3%)	70 %	837
Grain	Jęczmień palony	0.28 kg (7%)	55 %	985
Grain	Płatki jęczmienne	0.47 kg (11.7%)	85 %	3
Grain	Płatki owsiane	0.16 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	14.25 g	10 min	5 %
Boil	Willamette	14.25 g	50 min	5 %
Aroma (end of boil)	Marynka	9.5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.92 g	Safale