

Dry Stout 2/21

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **27**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 1 kg (35.1%) | 79 % | 22 |
| Grain | Briess - Pale Ale Malt | 1.2 kg (42.1%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.2 kg (7%) | 55 % | 1100 |
| Grain | Carabelge | 0.2 kg (7%) | 80 % | 30 |
| Grain | Płatki owsiane | 0.25 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 45 min | 14.4 % |
| Boil | Fuggles | 30 g | 15 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |