

# Dry Stout

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- Gravity **10.7 BLG**
- ABV ---
- IBU **41**
- SRM **23.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.5 kg (60%)	78 %	130
Sugar	Candi Sugar, Clear	1 kg (40%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	30 min	10 %
Dry Hop	Mosaic	25 g	100 day(s)	10 %
Dry Hop	Galaxy	15 g	100 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	11 g	safale