

dry stout

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **47.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (58.8%)	79 %	6
Grain	Monachijski	1.5 kg (29.4%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale