

# Dry Stout

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- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **51.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	75 %	621
Liquid Extract	Bruntal	1.7 kg (50%)	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	25 g	30 min	11 %
Aroma (end of boil)	Junga	25 g	10 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jęczmień palony	300 g	Mash	15 min
Flavor	Strzegom Czekoladowy ciemny	200 g	Mash	15 min
Flavor	Pół tabliczki czeklady gorzkiej	50 g	Boil	15 min