

## Dry Stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **30.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (78.3%)	80 %	35
Sugar	Cukier	0.2 kg (9.2%)	100 %	---
Grain	Weyermann - Chocolate Wheat	0.05 kg (2.3%)	77 %	788
Grain	Czekoladowy	0.05 kg (2.3%)	50 %	900
Grain	Jęczmień palony	0.17 kg (7.8%)	50 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	55 min	11 %
Aroma (end of boil)	Fuggles	30 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale