

## Dry Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **55.8**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal     | 1.7 kg (45.9%) | 90 %  | 621 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (45.9%) | 80 %  | 30  |
| Grain          | Jęczmień palony                     | 0.3 kg (8.1%)  | 55 %  | 985 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 15 min | 5.1 %      |

### Yeasts

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

### Notes

- Fermentacja burzliwa 7dni  
Fermentacja cicha 7dni

Gęstość po fermentacji 5 Blg  
Dec 13, 2017, 11:23 AM