

# Dry Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **43.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Weyermann - Chocolate Wheat	0.5 kg (9.6%)	74 %	788
Grain	Strzegom Karmel 600	0.1 kg (1.9%)	68 %	601
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Carafa II	0.35 kg (6.7%)	70 %	812
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	20 g	60 min	12 %