

## Dry Stout - Artur

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **39.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (48.4%)	80 %	7
Grain	Monachijski	1 kg (32.3%)	80 %	16
Grain	Czekoladowy	0.3 kg (9.7%)	60 %	788
Grain	Jęczmień palony	0.3 kg (9.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---