

# DRY STOUT - DARK DOG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **19.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.9%)	79 %	6
Grain	Monachijski	1 kg (22%)	80 %	16
Grain	Briess - Dark Chocolate Malt	0.2 kg (4.4%)	60 %	827
Grain	Simpsons - Coffee Malt	0.35 kg (7.7%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36 g	60 min	10 %
Whirlpool	Willamette	15 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
whitelabs 004	Ale	Liquid	125 ml	---