

# DryStout19

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.1 kg (55.7%)	79 %	6
Grain	Słód Wędzony Steinbach	0.5 kg (13.3%)	80 %	5
Grain	Special B Malt	0.5 kg (13.3%)	65.2 %	315
Adjunct	Pszenica niesłodowana	0.2 kg (5.3%)	75 %	3
Grain	Płatki owsiane	0.1 kg (2.7%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.7%)	50 %	400
Grain	Fawcett - Pale Chocolate	0.12 kg (3.2%)	60 %	600
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4%)	50 %	1200

Zasyp - orientacyjnie dla parametrów

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	5.8 %
Aroma (end of boil)	Challenger	10 g	10 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LIBERTY BELL ALE M36	Ale	Dry	10 g	Mangrove Jack's