

## gines

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **28.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (67.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (11.2%)	79 %	16
Grain	Weyermann - Carapils	0.4 kg (9%)	78 %	4
Grain	Weyermann - Dehusked Carafa III	0.25 kg (5.6%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (4.5%)	55 %	985
Grain	Briess - Chocolate Malt	0.1 kg (2.2%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	20 min	5.1 %