

117 Dry Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **33.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (64.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (12.5%)	79 %	16
Grain	Strzegom Wiedeński	0.4 kg (7.1%)	79 %	10
Grain	Pszeniczny Czekoladowy - Wayermann	0.3 kg (5.4%)	73 %	1000
Grain	Fawcett - Brown	0.3 kg (5.4%)	72 %	180
Grain	Extra Black Bestmalz	0.3 kg (5.4%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	25 g	50 min	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---