

## 152 Dry Stout Kawowy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **29.8**
- 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 **31 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (63.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.3 kg (5.3%)	71 %	600
Grain	Carafa® Special Weyermann	0.2 kg (3.5%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.6 %
Boil	Fuggles	20 g	30 min	4.2 %

### Yeasts

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