

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 | --- |