

## #2. Dry stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **52.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Jęczmień palony	0.25 kg (6.8%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (46.6%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (46.6%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	English Golding	10 g	15 min	4.8 %
Aroma (end of boil)	Marynka	10 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale