

#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 |