

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **26.3**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.123 kg (3.8%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.2 kg (6.1%)	74 %	1000
Grain	Płatki pszeniczne	0.214 kg (6.5%)	85 %	3
Grain	Płatki owsiane	0.238 kg (7.3%)	85 %	3
Grain	Viking Pale Ale malt	2.5 kg (76.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	16 g	60 min	12.4 %