

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **25.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Viking Pale Ale malt | 2.7 kg (82.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (7.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (6.1%) | 55 % | 985 |
| Grain | Carafa III special | 0.12 kg (3.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 20 g | 80 min | 10 % |
| Boil | Tradition | 15 g | 30 min | 5.5 % |

Notes

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