

# American dry stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **45**
- SRM **23.3**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Adjunct	jęczmienne płatki	0.5 kg (12.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Kazbek	25 g	10 min	4.6 %
Boil	Kazbek	20 g	30 min	4.6 %

## Notes

- Tylko chmielenie zastosowaliśmy do Dry Stouta, brzeczkę mieliśmy po wysładzaniu RISa.

Tylko chmielenie jest "nasze".  
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