

Dry Stout

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **41**
- SRM **24.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (66.1%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (22%) | 80 % | 16 |
| Grain | Czekoladowy | 0.1 kg (4.4%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.17 kg (7.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |