

# dry stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **51.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (22.2%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (44.4%)	79 %	22
Grain	Caraaroma	0.5 kg (11.1%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.1%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (11.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	10 %
Boil	alta	10 g	45 min	11 %
Boil	Magnum	5 g	15 min	13.5 %
Dry Hop	Motueka	25 g	14 day(s)	7 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	20 g	Secondary	14 day(s)