

# Dry Stout

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **28.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **6.75 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **28.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (59.5%)	79 %	6
Grain	Barley, Flaked	1 kg (27%)	70 %	4
Grain	Jęczmień palony	0.5 kg (13.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	3 g	Mash	90 min