

# Dry Stout

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **33.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (74.8%)	80 %	5
Grain	płatki jęczmienne	0.246 kg (8.8%)	60 %	4
Grain	Monachijski	0.16 kg (5.7%)	80 %	16
Grain	Jęczmień palony	0.15 kg (5.3%)	55 %	1050
Grain	Weyermann - Dehusked Carafa III	0.15 kg (5.3%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis