

# Dry Stout

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- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **41**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (67.4%)	81 %	4
Grain	Jęczmień palony	0.3 kg (7%)	55 %	985
Grain	Monachijski	0.9 kg (20.9%)	80 %	16
Grain	Barwiący	0.2 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	Fuggles	10 g	10 min	4.5 %

## Yeasts

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