

Dry Stout

- 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 |