

Dry Stout

- Gravity **9.8 BLG**
- ABV ---
- IBU **65**
- SRM **19.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (31.9%)	79 %	22
Grain	Viking Pale Ale malt	2.5 kg (53.2%)	80 %	5
Grain	Pszeniczny	0.3 kg (6.4%)	85 %	4
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985
Grain	Strzegom Karmel 300	0.1 kg (2.1%)	70 %	299
Grain	Strzegom Karmel 600	0.1 kg (2.1%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.3 %
Boil	Citra	30 g	30 min	12 %
Boil	Simcoe	30 g	5 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar