

# Dry stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **24.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (78%)	85 %	7
Grain	Carafa II	0.1 kg (2.4%)	70 %	812
Grain	Jęczmień palony	0.3 kg (7.3%)	55 %	985
Grain	Płatki jęczmienne błyskawiczne	0.5 kg (12.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	10 min	4.8 %
Boil	English Golding	15 g	60 min	4.8 %

## Yeasts

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