

# Dry Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **27.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (41%)	79 %	6
Grain	Słód Monachijski Typ2	1.8 kg (33.5%)	79 %	15
Grain	Słód Żytni	0.5 kg (9.3%)	81 %	9
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Grain	Pale Chocolate	0.15 kg (2.8%)	69 %	600
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.9%)	68 %	1202
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	70 %	299
Grain	Słód Kawowy 250 EBC	0.1 kg (1.9%)	77 %	250
Grain	Słód Żytni palony Anglia	0.1 kg (1.9%)	65 %	650
Grain	Carafa III	0.08 kg (1.5%)	70 %	1034
Grain	Palone ziarno jęczmienia	0.04 kg (0.7%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	8.8 %
Boil	Magnum	20 g	20 min	13.5 %
Boil	lunga	20 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	11.5 g	---