

# Dry Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **27.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (78.4%)	83 %	6
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (3.9%)	71 %	600
Grain	Jęczmień palony	0.4 kg (7.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %