

Dry stout LAIII

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **30.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.66 kg (66.1%) | 80 % | 5 |
| Grain | Monachijski | 0.56 kg (22.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.19 kg (7.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (4.1%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 9.64 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|----------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 40.35 ml | Wyeast Labs |