

Dry Stout - listopad 2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **31.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (78.4%)	80 %	5
Grain	Jęczmień palony	0.2 kg (7.8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.9%)	73 %	1001
Grain	płatki jęczmienne	0.25 kg (9.8%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	700 ml	White Labs