

## Dry Stout ver. 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **29.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	kawa ziarna	100 g	Secondary	4 day(s)