

dry stout

- Gravity **15.8 BLG**
- ABV ---
- IBU **19**
- SRM **40**
- Style **Dry Stout**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.75 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg	81 %	4
Grain	Monachijski	1 kg	80 %	20
Grain	Czekoladowy	0.2 kg	60 %	1066
Grain	Jęczmień palony	0.35 kg	55 %	1333
Grain	Płatki Jęczmienne	0.2 kg	--- %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Dry Hop	Citra	50 g	10 day(s)	12 %

Yeasts

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