

Noc

- Gravity **16.2 BLG**
- ABV ---
- IBU **7**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19.5 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 liter(s)**
- Total mash volume **19.05 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 |
| Adjunct | płatki jęczmienne | 0.2 kg | --- % | 20 |

Hops

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

Yeasts

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