

## Nudna Klasyka przedstawia: Dry Stout

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **30.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (64%)	81 %	4
Grain	Barley, Flaked	0.3 kg (12%)	70 %	4
Grain	Brown Malt (British Chocolate)	0.3 kg (12%)	70 %	128
Grain	Weyermann - Dehusked Carafo III	0.3 kg (12%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile