

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **25.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (82.6%)	80 %	5
Grain	Płatki owsiane	0.25 kg (7.6%)	85 %	3
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	985
Grain	Carafa III special	0.12 kg (3.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	80 min	10 %
Boil	Tradition	15 g	30 min	5.5 %

Notes

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