

DRY STOUT 10 BLG # 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **25.5**
- 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 **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.5 kg (87.5%)	80 %	5
Grain	Briess - Chocolate Malt	0.2 kg (5%)	60 %	690
Grain	palone ziarno jęczmienia	0.3 kg (7.5%)	--- %	1000

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Dry	11.5 g	safale

Extras

Type	Name	Amount	Use for	Time
Other	płatki jęczmienne	500 g	Boil	70 min