

Dry Stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **26.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Płatki jęczmienne | 1 kg (20%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 55 min | 4.5 % |