

Dry stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **27.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 3 kg (64.5%) | 78 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.1 kg (23.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (6.5%) | 55 % | 1100 |
| Grain | Weyermann - Carafa II | 0.05 kg (1.1%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |