

#? Dry Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (46.9%) | 80 % | 5 |
| Grain | Weyermann - Smoked Malt | 1 kg (31.3%) | 81 % | 6 |
| Grain | płatki jęczmienne | 0.3 kg (9.4%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (6.3%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (6.3%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |