

## Dry Stout 2/21

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- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **27**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (35.1%)	79 %	22
Grain	Briess - Pale Ale Malt	1.2 kg (42.1%)	80 %	7
Grain	Jęczmień palony	0.2 kg (7%)	55 %	1100
Grain	Carabelge	0.2 kg (7%)	80 %	30
Grain	Płatki owsiane	0.25 kg (8.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	14.4 %
Boil	Fuggles	30 g	15 min	3.3 %

### Yeasts

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