

Dry Stout

- Gravity **11 BLG**
- ABV ---
- IBU **50**
- SRM **37.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (87.5%) | 80 % | 6 |
| Grain | Czekoladowy | 0.2 kg (5%) | 65 % | 788 |
| Grain | Jęczmień palony | 0.3 kg (7.5%) | 65 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |
| Boil | Kent Goldings | 10 g | 20 min | 5.5 % |
| Aroma (end of boil) | Kent Goldings | 10 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale | Dry | 11.5 g | Mangrove Jack's |