

Dry Stout

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **51.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (50%) | 75 % | 621 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 75 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Junga | 25 g | 30 min | 11 % |
| Aroma (end of boil) | Junga | 25 g | 10 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|---------|--------|
| Flavor | Jęczmień palony | 300 g | Mash | 15 min |
| Flavor | Strzegom Czekoladowy ciemny | 200 g | Mash | 15 min |
| Flavor | Pół tabliczki czeklady gorzkiej | 50 g | Boil | 15 min |