

Dry Stout #75

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **24.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (72.7%)	81 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (18.2%)	82 %	5
Grain	Jęczmień palony	0.15 kg (5.5%)	55 %	985
Grain	Briess - Midnight Wheat Malt	0.1 kg (3.6%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %
Boil	Fuggles	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	100 ml	White Labs