

Dry Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **29.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | słód pale ale | 4 kg (80.8%) | --- % | 6 |
| Grain | słód karmelowy | 0.5 kg (10.1%) | --- % | --- |
| Grain | słód pszeniczny czekoladowy | 0.2 kg (4%) | --- % | 1200 |
| Adjunct | słód jęczmienny palony | 0.25 kg (5.1%) | --- % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------|--------|---------|--------|
| Other | płatki jęczmienne błyskawiczne | 1000 g | Mash | 60 min |