

# 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