

Dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **32.1**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (72.7%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.15 kg (5.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.15 kg (5.5%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (5.5%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.15 kg (5.5%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (5.5%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 15 min | 5 % |
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Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandcki | 1 g | Boil | 5 min |