

Dry Stout: Episode 2

- Gravity **15.9 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (69.3%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (19.8%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.35 kg (6.9%) | 55 % | 985 |
| Grain | Czekoladowy | 0.2 kg (4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 50 min | 10 % |

Yeasts

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