

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