

Dry Stout HB mod FM52 (starter)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **27.8**
- 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 **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (9.4%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.8 kg (15.1%) | 70 % | 4 |
| Grain | Viking Pilsner malt | 1 kg (18.9%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |