

## Dry stout LAIII

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **30.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name                         | Amount          | Yield | EBC  |
|-------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt         | 1.66 kg (66.1%) | 80 %  | 5    |
| Grain | Monachijski                  | 0.56 kg (22.2%) | 80 %  | 16   |
| Grain | Jęczmień palony              | 0.19 kg (7.6%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.1 kg (4.1%)   | 68 %  | 1202 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 9.64 g | 60 min | 14 %       |

### Yeasts

| Name                    | Type | Form   | Amount   | Laboratory  |
|-------------------------|------|--------|----------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 40.35 ml | Wyeast Labs |