

# Dry Stout na lenia

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **30.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Viking Munich Malt	1 kg (21.7%)	78 %	18
Grain	Chocolate Malt (UK)	0.3 kg (6.5%)	73 %	887
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa