

# Dry Stout na podstawie przepisu A. Wróbla

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **35.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar