

# Dry Stout - TwojBrowar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **24.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **97 %**
- 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	3.5 kg (77.8%)	80 %	5
Grain	Briess - Chocolate Malt	0.2 kg (4.4%)	60 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (11.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	140 ml	---

## Notes

- Do zacierania dodano 1,5ml kwasu fosforowego (TB)  
Przed gotowaniem: 12 BLG / 26L  
Wyszło: 13 BLG / 21L - > rozcieńczone + 4L wody do 25 L  
Drożdże: gęstwa po ESB - TB - 29.10.2023  
Oct 29, 2023, 1:01 PM