

## NA dry stout

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **52.2**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	0.625 kg (14.1%)	79 %	6
Grain	Barwiący	0.381 kg (8.6%)	55 %	985
Grain	Palone ziarno jęczmienia	0.333 kg (7.5%)	70 %	100
Grain	Słód Pilzneński Viking Malt 3,2-4,5	0.375 kg (8.4%)	80 %	4
Grain	Płatki owsiane	0.401 kg (9%)	60 %	3
Grain	Słód carared Weyerman 40-60 EBC	0.625 kg (14.1%)	74 %	50
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (38.3%)	80 %	700

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	25 g	45 min	8.05 %
Boil	Saaz (Czech Republic)	26 g	45 min	3.17 %