

Noc

- Gravity **16.2 BLG**
- ABV ---
- IBU **7**
- SRM **40**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.05 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg	81 %	4
Grain	Monachijski	1 kg	80 %	20
Grain	Czekoladowy	0.2 kg	60 %	1066
Grain	Jęczmień palony	0.35 kg	55 %	1333
Adjunct	płatki jęczmienne	0.2 kg	--- %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	10 day(s)	10 %
Boil	Marynka	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale