

## polish dry stout 10-11 z wystodzin po ris

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **32**
- 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 **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

### Fermentables

| Type  | Name  | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Strzegom Pale Ale                                   | 2.5 kg (54.7%) | 79 %  | 6    |
| Grain | słód fiński dekstrynowy viking malt 16              | 1 kg (21.9%)   | 70 %  | 16   |
| Grain | carared weyermann                                   | 0.5 kg (10.9%) | 75 %  | 45   |
| Grain | jęczmień palony                                     | 0.07 kg (1.5%) | 55 %  | 985  |
| Grain | Weyermann - Carafa III (z wystodzin więc nie licze) | 0.5 kg (10.9%) | 70 %  | 1024 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | iunga   | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | oktawia | 50 g   | 10 min | 7.1 %      |

### Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 100 ml | Fermentum Mobile |