

To late

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **36.6**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Carafa III | 0.3 kg (6.8%) | 70 % | 1034 |
| Grain | Strzegom Barwiący | 0.2 kg (4.5%) | 68 % | 1300 |
| Grain | Abbey Castle | 0.25 kg (5.7%) | 80 % | 45 |
| Grain | Pilzneński | 3.5 kg (79.5%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 37 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Flavor | Kawa arabica | 300 g | Secondary | 2 day(s) |