

Dry Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **31.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **33.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (71.9%)	85 %	4
Grain	Pszeniczny	0.5 kg (6%)	85 %	4
Grain	Jęczmień palony	0.45 kg (5.4%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.4%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.2 kg (2.4%)	71 %	500
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	Strzegom Karmel 150	0.3 kg (3.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	60 g	60 min	11 %
Boil	Zula	35 g	15 min	11 %
Aroma (end of boil)	Zula	35 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis