

## Dry Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **29.6**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski          | 1 kg (17.9%)  | 80 %  | 16  |
| Grain | Viking Pale Ale malt | 3 kg (53.6%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (17.9%)  | 85 %  | 3   |
| Grain | Czekoladowy          | 0.3 kg (5.4%) | 60 %  | 788 |
| Grain | Jęczmień palony      | 0.3 kg (5.4%) | 55 %  | 985 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Cascade | 30 g   | 10 min | 6 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale  | Dry  | 11.5 g | ---        |