

## #8 Dry stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **31.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (88.2%) | 80 %  | 5    |
| Grain | Jęczmień palony      | 0.6 kg (11.8%) | 70 %  | 1000 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Phoenix | 20 g   | 60 min | 11 %       |
| Boil                | Phoenix | 10 g   | 30 min | 11 %       |
| Aroma (end of boil) | Phoenix | 20 g   | 0 min  | 11 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |

### Notes

- Wymrożona 1/4 piwa, 3/4 zabutelkowane - wyszedł przepyszny FES.  
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