

## Dry stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **32.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3 kg (65.9%)   | 78 %  | 6   |
| Grain | Monachijski          | 1 kg (22%)     | 80 %  | 16  |
| Grain | Jęczmień palony      | 0.35 kg (7.7%) | 55 %  | 985 |
| Grain | Chocolate Malt (UK)  | 0.2 kg (4.4%)  | 73 %  | 887 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |