Dry Stout

- Gravity **11 BLG**
- ABV **---**
- IBU **50**
- SRM **37.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(87.5%)*	80 %	6
Grain	Czekoladowy	0.2 kg *(5%)*	65 %	788
Grain	Jęczmień palony	0.3 kg *(7.5%)*	65 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %
Boil	Kent Goldings	10 g	20 min	5.5 %
Aroma (end of boil)	Kent Goldings	10 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11.5 g	Mangrove Jack's