

## 2. stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **30.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (58%)     | 80 %  | 5   |
| Grain | Viking Vienna Malt          | 1 kg (29%)     | 79 %  | 7   |
| Grain | Black Barley (Roast Barley) | 0.2 kg (5.8%)  | 55 %  | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (7.2%) | 74 %  | 788 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 21 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 7 g    | 15 min | 4.5 %      |