

#41 Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **31.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (47.6%)	81 %	4
Grain	Strzegom Pale Ale	1 kg (15.9%)	79 %	5
Grain	Słód CaraBody Viking Malt (Strzegom)	1.5 kg (23.8%)	79 %	8
Grain	Czekoladowy żytni	0.674 kg (10.7%)	60 %	788
Grain	Strzegom Barwiący	0.125 kg (2%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	7.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Wyszło 22,5L 10BLG
Rozlew 10/03 5BLG
A: 9,5L
B: + 12L 400ml kawy
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