

## cStout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **66.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

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

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg (82.8%)	80 %	700
Sugar	Cukier	0.25 kg (17.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	23 g	30 min	8.8 %
Whirlpool	Marynka	16 g	30 min	9.5 %