

# czeko orendż stout

- Gravity **16.1 BLG**
- ABV ---
- IBU **34**
- SRM **49.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4.3 kg (68.8%)	80 %	6
Grain	Pszeniczny	0.35 kg (5.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3
Grain	Fawcett - Dark Crystal	0.25 kg (4%)	71 %	300
Grain	Carafa	0.35 kg (5.6%)	70 %	900
Grain	Chocolate Malt (UK)	0.5 kg (8%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Bramling	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis