

## DIZEL stout II

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **43.9**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (75.2%)	80 %	6
Grain	Płatki owsiane	0.8 kg (12%)	85 %	3
Grain	Carafa III	0.25 kg (3.8%)	70 %	1034
Grain	Extra black	0.3 kg (4.5%)	65 %	1400
Grain	Jęczmień palony	0.3 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Marynka	30 g	60 min	8.8 %

### Yeasts

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