

# End Year Stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **48.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **52.2 liter(s)**
- Total mash volume **69.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (5.7%)	80 %	5
Grain	Monachijski	2 kg (11.5%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	1.7 kg (9.8%)	68 %	1200
Grain	Jęczmień palony	0.7 kg (4%)	55 %	985
Grain	Viking Pale Ale malt	10 kg (57.5%)	80 %	5
Grain	Biscuit Malt	1 kg (5.7%)	79 %	45
Grain	Caramel/Crystal Malt - 10L	1 kg (5.7%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	120 g	60 min	3.5 %