

# jakiś stout z resztek

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **37**
- SRM **58.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (16.1%)	85 %	8
Sugar	Milk Sugar (Lactose)	0.25 kg (4%)	76.1 %	0
Grain	Briess - Chocolate Malt	0.5 kg (8.1%)	60 %	690
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Viking Pale Ale malt	2.5 kg (40.3%)	80 %	5
Grain	Briess - Caracrysal Wheat Malt	1 kg (16.1%)	78 %	108
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.7 kg (11.3%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconer's flight	30 g	60 min	10.7 %
Aroma (end of boil)	Hersbrucker	60 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale