

pioter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **26.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 0.5 kg (10.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (53.2%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (8.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.4 kg (8.5%) | 70 % | 299 |
| Grain | Czekoladowy | 0.4 kg (8.5%) | 60 % | 788 |
| Sugar | cukier | 0.5 kg (10.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Hallertau Tradition | 15 g | 15 min | 5 % |