

# Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **32.1**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.9%)	80 %	5
Grain	Monachijski	1 kg (13%)	80 %	16
Grain	Weyermann Specjal W	0.6 kg (7.8%)	68 %	300
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (2.6%)	68 %	1600
Grain	Caraamber	0.5 kg (6.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiórki kokosowe	1000 g	Boil	10 min