

# stout

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- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **43.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Monachijski	1 kg (28.6%)	80 %	16
Grain	Barley, Flaked	0.4 kg (11.4%)	70 %	4
Grain	Caraaroma	0.1 kg (2.9%)	78 %	400
Grain	Pszeniczny	0.1 kg (2.9%)	85 %	4
Grain	Weyermann - Carafa I	0.2 kg (5.7%)	70 %	690
Grain	Jęczmień palony	0.2 kg (5.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	24 g	60 min	6.5 %