

# Stout

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **42.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (69.9%)	80 %	4
Grain	Barley, Flaked	0.4 kg (11.2%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (7%)	68 %	1200
Grain	Carafa II	0.275 kg (7.7%)	70 %	812
Grain	Strzegom Karmel 150	0.15 kg (4.2%)	75 %	150