

# Stout 2020

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **36.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5.5 kg (80.9%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.4%)	68 %	1202
Grain	Strzegom Barwiący	0.5 kg (7.4%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Horindal	Ale	Slant	200 ml	---