

# Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **31.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4.5 kg (81.1%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Grain	Jęczmień palony Weyermann	0.3 kg (5.4%)	55 %	1200
Grain	Płatki owsiane	0.5 kg (9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---