

stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **55.6**
- Style **Foreign Extra 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 **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (67.3%) | 80 % | 5 |
| Grain | Caraaroma | 0.75 kg (16.8%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Rye | 0.28 kg (6.3%) | 20 % | 650 |
| Grain | Jęczmień palony | 0.15 kg (3.4%) | 55 % | 1300 |
| Grain | Carafa II | 0.28 kg (6.3%) | 70 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | East Kent Goldings | 25 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |