

stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **34.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (63.5%) | 80 % | 4 |
| Grain | Caraaroma | 0.2 kg (6.3%) | 78 % | 400 |
| Grain | Carafa III | 0.25 kg (7.9%) | 70 % | 1400 |
| Grain | Oats, Flaked | 0.5 kg (15.9%) | 80 % | 2 |
| Grain | Strzegom Karmel 30 | 0.2 kg (6.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Equinox | 15 g | 60 min | 15.1 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.5 % |
| Aroma (end of boil) | Amarillo | 5 g | 5 min | 8.3 % |
| Aroma (end of boil) | Equinox | 5 g | 5 min | 15.1 % |