

Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **25.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Carafa II	0.25 kg (4.5%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	400 g	Boil	15 min