

# stout

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **43**
- SRM **38.9**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (44.6%)	80 %	7
Grain	Pilznieński	2.5 kg (44.6%)	81 %	4
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.6%)	68 %	1202
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	50 g	60 min	7.1 %
Boil	Sovereign	10 g	5 min	7.1 %

## Yeasts

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