

## Stout nowa wersja (próbna)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **36.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (32.4%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (23.1%)	80 %	5
Grain	Monachijski	2 kg (18.5%)	80 %	16
Grain	Weyermann - Carafa I	0.6 kg (5.6%)	70 %	690
Grain	Fawcett - Pale Chocolate	0.6 kg (5.6%)	71 %	600
Grain	Jęczmień palony	0.6 kg (5.6%)	55 %	985
Grain	Płatki jęczmienne	1 kg (9.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	50 min	7 %
Aroma (end of boil)	Fuggles	50 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis