

stout us04

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **34**
- SRM **27**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chocolate Malt (US)	0.3 kg (3.5%)	60 %	690
Grain	Black Barley (Roast Barley)	0.3 kg (3.5%)	55 %	985
Grain	Cara-Pils/Dextrine	5 kg (58.8%)	72 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (3.5%)	72 %	50
Adjunct	Briess - Barley Flakes	0.4 kg (4.7%)	70 %	3
Grain	Briess - Bonlander Munich Malt	1 kg (11.8%)	78 %	20
Grain	Oats, Flaked	1.2 kg (14.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale