

Teściowy stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **41.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (8.6%) | 60 % | 3 |
| Grain | Viking Barwiący | 0.1 kg (2.9%) | 65 % | 1400 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (8.6%) | 75 % | 300 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (8.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |