

## What the Stout

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **30**
- SRM **30.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.8%)	72 %	236
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985
Grain	Czekoladowy	0.2 kg (2.7%)	60 %	788
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.6 kg (8.2%)	76.1 %	0
Grain	Płatki owsiane	0.6 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %