

STOUT1

- Gravity **22 BLG**
- ABV ---
- IBU **56**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (79.4%) | 80 % | --- |
| Grain | Briess - Pale Ale Malt | 1 kg (15.9%) | 80 % | 7 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.1 kg (1.6%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |