

## 29° stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **37.3**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Viking Pale Ale malt        | 3 kg (47.6%)  | 80 %  | 5    |
| Grain | Weyermann - Dark Wheat Malt | 2 kg (31.7%)  | 85 %  | 14   |
| Grain | Karmelowy żytni Strzegom    | 0.3 kg (4.8%) | 75 %  | 1100 |
| Grain | Biscuit Malt                | 0.5 kg (7.9%) | 79 %  | 45   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.9%) | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 50 g   | 15 min | 13.1 %     |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | ---        |