

# Forest Stout

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **35.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (16.7%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (6.7%)	71 %	600
Grain	Brown Malt (British Chocolate)	0.2 kg (6.7%)	70 %	500
Grain	Chocolate Malt (UK)	0.2 kg (6.7%)	73 %	1000
Grain	Abbey Castle	0.2 kg (6.7%)	80 %	45
Grain	Weyermann - Bohemian Pilsner Malt	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	0.2 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %