

## pioter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **26.9**
- Style **Dry Stout**

### 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 0.5 kg (10.6%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 2.5 kg (53.2%) | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.4 kg (8.5%)  | 75 %  | 30  |
| Grain | Strzegom Karmel 300        | 0.4 kg (8.5%)  | 70 %  | 299 |
| Grain | Czekoladowy                | 0.4 kg (8.5%)  | 60 %  | 788 |
| Sugar | cukier                     | 0.5 kg (10.6%) | 100 % | 0   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | lunga               | 15 g   | 60 min | 11 %       |
| Boil    | Hallertau Tradition | 15 g   | 15 min | 5 %        |