my stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **58.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **41 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg *(43.7%)*	79 %	22
Grain	Strzegom Karmel 150	0.5 kg *(5.5%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(5.5%)*	68 %	1200
Grain	Jęczmień palony	0.25 kg *(2.7%)*	55 %	1000
Grain	Płatki owsiane	0.5 kg *(5.5%)*	85 %	3
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg *(37.2%)*	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
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Dry Hop	Centennial	100 g	6 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale