

Forest stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **31.6**
- Style **American 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 **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Monachijski | 2.2 kg (46.8%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (10.6%) | 68 % | 400 |
| Grain | Płatki owsiane | 1 kg (21.3%) | 60 % | 3 |
| Grain | Strzegom Karmel 300 | 0.3 kg (6.4%) | 70 % | 299 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.3%) | 70 % | 690 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (10.6%) | 80 % | 3 |