

# IdźSTOUT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **36.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt      | 2.5 kg (41%)  | 80 %  | 5    |
| Grain | Viking Pilsner malt       | 2.5 kg (41%)  | 82 %  | 4    |
| Grain | Viking Czekoladowy ciemny | 0.6 kg (9.8%) | 67 %  | 900  |
| Grain | Carafa III                | 0.5 kg (8.2%) | 70 %  | 1034 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 30 g   | 60 min | 7 %        |
| Boil    | Zula  | 20 g   | 30 min | 8.3 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |