

stoout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **31.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Jęczmień palony	0.5 kg (8%)	55 %	1100
Grain	Strzegom Karmel 150	0.5 kg (8%)	75 %	150
Grain	Płatki pszeniczne	0.25 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	70 min	4.5 %