stout irl

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **34.3**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(80.6%)*	81 %	4
Grain	Jęczmień palony	0.1 kg *(3.2%)*	55 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(3.2%)*	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(3.2%)*	68 %	1200
Grain	Carafa III	0.1 kg *(3.2%)*	70 %	1034
Grain	Weyermann - Chocolate Rye	0.1 kg *(3.2%)*	20 %	493
Grain	Płatki owsiane	0.1 kg *(3.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	18 %