

## #10 Stout

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **49.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	1400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis