

## 29° stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **37.3**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Weyermann - Dark Wheat Malt	2 kg (31.7%)	85 %	14
Grain	Karmelowy żytni Strzegom	0.3 kg (4.8%)	75 %	1100
Grain	Biscuit Malt	0.5 kg (7.9%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.9%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	15 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---