

# Dark Stout

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **34**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **59.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Optima Pale Ale	11.25 kg (75.8%)	79 %	6
Grain	Optima karmelowy ciemny	2.25 kg (15.2%)	68 %	400
Grain	Carafa Special typ 2	0.23 kg (1.5%)	65 %	1150
Grain	Castlemalting Special B	1.13 kg (7.6%)	77 %	290

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	49.5 g	60 min	7 %
Aroma (end of boil)	Challenger	49.5 g	5 min	7 %
Boil	Pacific Gem	27 g	20 min	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	22.5 g	Mangrove Jack's