

# Everyday Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **69.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1 kg (15.6%)	82 %	10
Grain	Cookie Viking Malt	1 kg (15.6%)	80 %	50
Grain	Strzegom Karmel 300	0.5 kg (7.8%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.8%)	68 %	1000
Grain	Strzegom pszenica prażona	0.5 kg (7.8%)	70 %	1100
Grain	Jęczmień prażony	0.5 kg (7.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Cascade PL	50 g	30 min	4 %
Boil	Amarillo	50 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---