

## forest stout

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- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **31.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.9%)	73 %	120
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (5.9%)	79 %	400
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Czekoladowy	0.2 kg (2.9%)	60 %	788
Grain	Płatki owsiane	0.3 kg (4.4%)	60 %	3