

jakiś stout z resztek

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **37**
- SRM **58.5**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Grain | Żytni | 1 kg (16.1%) | 85 % | 8 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4%) | 76.1 % | 0 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8.1%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.25 kg (4%) | 55 % | 985 |
| Grain | Viking Pale Ale malt | 2.5 kg (40.3%) | 80 % | 5 |
| Grain | Briess - Caracrysal Wheat Malt | 1 kg (16.1%) | 78 % | 108 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 0.7 kg (11.3%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | falconer's flight | 30 g | 60 min | 10.7 % |
| Aroma (end of boil) | Hersbrucker | 60 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |