

## Karob stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **18.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale ale	2.2 kg (55%)	80 %	5
Grain	Słód Monachijski	1 kg (25%)	80 %	16
Grain	Płatki jęczmienne	0.3 kg (7.5%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.35 kg (8.8%)	68 %	400
Grain	Caraaroma	0.15 kg (3.8%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	30 min	5.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	karob	150 g	Boil	5 min