

Plymouth

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **32**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (79.5%) | 80 % | 7 |
| Grain | Barley, Flaked | 0.5 kg (11.4%) | 70 % | 4 |
| Grain | Briess - Chocolate Malt | 0.2 kg (4.5%) | 60 % | 690 |
| Grain | Jęczmień palony | 0.2 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 30 min | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g | Boil | 10 min |
| Flavor | kawa | 150 g | Boil | 10 min |