

## Polish Stout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **28.1**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Jęczmień palony	0.3 kg (7.7%)	55 %	985
Grain	płatki jęczmienne	0.6 kg (15.4%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	30 g	60 min	9.1 %
Boil	Izabella	15 g	60 min	6.8 %
Aroma (end of boil)	Vermelho	30 g	0 min	9.1 %