

# staucik

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **101**
- SRM **52.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (67.6%)	80 %	7
Grain	Weyermann - Chocolate Wheat	0.6 kg (8.1%)	74 %	788
Grain	Black Barley (Roast Barley)	0.4 kg (5.4%)	55 %	985
Grain	Weyermann - Carawheat	0.3 kg (4.1%)	77 %	97
Grain	Briess - Chocolate Malt	0.6 kg (8.1%)	60 %	690
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	magmun	50 g	60 min	12 %
First Wort	Green Bullet	10 g	60 min	11 %
Boil	Green Bullet	40 g	15 min	11 %
Boil	Green Bullet	20 g	5 min	11 %
Whirlpool	Green Bullet	30 g	15 min	11 %