

# stoucik

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Słód owsiany Fawcett	0.2 kg (3.6%)	61 %	5
Grain	Żytni	0.5 kg (9.1%)	85 %	8
Grain	Weyermann - Chocolate Wheat	0.3 kg (5.5%)	74 %	788
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Carafa II	0.25 kg (4.5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	63 g	60 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	fermentis