

## stout 1

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **63.4**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield  | EBC  |
|----------------|---------------------------------|----------------|--------|------|
| Liquid Extract | Bruntal                         | 2.7 kg (45.8%) | 81 %   | 26   |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (28.8%) | 80 %   | 621  |
| Grain          | Strzegom Czekoladowy 1200       | 0.25 kg (4.2%) | 68 %   | 1202 |
| Grain          | Jęczmień palony                 | 0.25 kg (4.2%) | 55 %   | 985  |
| Grain          | Karmelowy Pszeniczny Strzegom   | 0.5 kg (8.5%)  | 79 %   | 130  |
| Sugar          | Milk Sugar (Lactose)            | 0.5 kg (8.5%)  | 76.1 % | 0    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 12 %       |

### Yeasts

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