

## stout #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **31.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Jęczmień palony	0.4 kg (7.3%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.2 kg (3.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200
Grain	Płatki pszeniczne	0.3 kg (5.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	lunga	25 g	20 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---