

# Stout

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **49.6**
- Style **Foreign Extra 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt            | 3 kg (66.7%)    | 80 %  | 5   |
| Grain | Strzegom Karmel 150             | 0.75 kg (16.7%) | 75 %  | 150 |
| Grain | Fawcett - Pszeniczny Czekoladow | 0.5 kg (11.1%)  | 73 %  | 700 |
| Grain | Jęczmień palony                 | 0.25 kg (5.6%)  | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 10 %       |