

# Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **45.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.61 kg (46%)	77 %	4
Grain	Żytni	0.785 kg (10%)	77 %	8
Grain	Płatki pszeniczne	0.785 kg (10%)	77 %	3
Grain	Carared	0.395 kg (5%)	77 %	39
Grain	Castlke Malting Arome	0.395 kg (5%)	77 %	100
Grain	Słód Caramunich Typ II Weyermann	0.55 kg (7%)	77 %	120
Grain	Simpson Brown	0.55 kg (7%)	77 %	500
Grain	Carafa I	0.157 kg (2%)	77 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	0.628 kg (8%)	77 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	33 g	60 min	10 %