

Stout #2

- Gravity **14.8 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 1 kg (16.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (4.2%) | 55 % | 985 |
| Grain | Weyermann - Carafa II | 0.25 kg (4.2%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 60 g | 60 min | 5.5 % |
| Aroma (end of boil) | Kent Goldings | 40 g | 5 min | 5.5 % |

Yeasts

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