

# STOUT 2016

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **33.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.83 kg (65.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.94 kg (21.9%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.7%)	68 %	1200
Grain	Jęczmień palony	0.33 kg (7.7%)	55 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

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