

STOUT 21/10/2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **18.6**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	1
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	55 min	2.8 %
Boil	Lublin (Lubelski)	35 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	50 g	Fermentis