

STOUT

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **25.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carawheat	1 kg (18.9%)	77 %	97
Grain	STRZEGOM HONIG COLORADO	1 kg (18.9%)	77 %	15
Grain	Weyermann - Carared	1 kg (18.9%)	75 %	45
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	20 ml	Fermentum Mobile