

## STOUT #5

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **32.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **374.5 liter(s)**
- Total mash volume **481.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	75 kg (70.1%)	80 %	6.25
Grain	Barley, Flaked	15 kg (14%)	64 %	3.75
Grain	Pale Chocolate	5 kg (4.7%)	70 %	625
Grain	Chocolate	6 kg (5.6%)	70 %	1175
Grain	Roasted Barley	6 kg (5.6%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	380 g	60 min	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	2000 ml	White Labs