

Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **27.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | --- % | 7 |
| Grain | Cara Crisp | 0.5 kg (10%) | --- % | 30 |
| Grain | Chocolate Malt (UK) | 0.2 kg (4%) | 73 % | 900 |
| Grain | Roasted Barley | 0.3 kg (6%) | 55 % | 1100 |
| Grain | Viking Wheat Malt | 0.5 kg (10%) | 83 % | 5 |
| Grain | Barley, Flaked | 0.5 kg (10%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 6 % |
| Aroma (end of boil) | Challenger | 15 g | 10 min | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | Irish Moss | 4 g | Boil | 10 min |
| Flavor | borówka liofilizowana | 30 g | Secondary | 5 day(s) |