

## stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **13**
- SRM **28**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.67 kg (8.3%)	75 %	4
Grain	Strzegom Pale Ale	5.4 kg (66.9%)	79 %	6
Grain	Wędzony bukiem Viking Malt	0.75 kg (9.3%)	75 %	10
Grain	Strzegom Karmel 150	0.4 kg (5%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (3.1%)	68 %	601
Grain	Czekoladowy	0.4 kg (5%)	60 %	788
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Boil	Citra	10 g	30 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	płatki żytnie	50 g	Mash	80 min
Other	płatki jęczmienne	100 g	Mash	80 min
Other	płatki owsiane	100 g	Mash	80 min