

# Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **37.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                    | Amount          | Yield  | EBC  |
|-------|-------------------------|-----------------|--------|------|
| Grain | Strzegom Pale Ale       | 3.48 kg (51.9%) | 79 %   | 6    |
| Grain | Strzegom Pilzneński     | 0.87 kg (13%)   | 80 %   | 4    |
| Grain | Briess - Chocolate Malt | 0.43 kg (6.5%)  | 60 %   | 690  |
| Grain | Castle Cafe             | 0.43 kg (6.5%)  | 75.5 % | 480  |
| Grain | Weyermann - Carawheat   | 0.29 kg (4.3%)  | 77 %   | 97   |
| Grain | Jęczmień palony         | 0.24 kg (3.6%)  | 55 %   | 1200 |
| Grain | Carafa II               | 0.29 kg (4.3%)  | 70 %   | 1150 |
| Grain | Oats, Flaked            | 0.52 kg (7.8%)  | 80 %   | 2    |
| Sugar | Milk Sugar (Lactose)    | 0 kg            | 76.1 % | 0    |
| Grain | Weyermann - Carapils    | 0.14 kg (2.2%)  | 78 %   | 4    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 0.13 g | Fermentis  |

## Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Spice | kawa          | 34.8 g | Boil    | 10 min |
| Other | węglan wapnia | 10 g   | Boil    | 60 min |