

Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **25.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski | 10 kg (81.3%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 1.5 kg (12.2%) | 61 % | 5 |
| Grain | Briess - Black Malt | 0.4 kg (3.3%) | 55 % | 985 |
| Grain | Carafa II | 0.3 kg (2.4%) | 70 % | 812 |
| Grain | Czekoladowy | 0.1 kg (0.8%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 60 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |