

Stout II

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **32.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Oat Flakes | 0.8 kg (12.9%) | 80 % | 5 |
| Grain | Briess - Pale Ale Malt | 3.5 kg (56.5%) | 80 % | 7 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (8.1%) | 80 % | 16 |
| Grain | Caramunich | 0.25 kg (4%) | 80 % | 115 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.4%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 1000 |
| Grain | Carafa | 0.1 kg (1.6%) | 70 % | 900 |
| Grain | Carafa III | 0.2 kg (3.2%) | 70 % | 1400 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (3.2%) | 74 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | Fuggles | 15 g | 15 min | 4.5 % |
| Boil | Challenger | 10 g | 5 min | 7 % |
| Boil | Fuggles | 15 g | 5 min | 4.5 % |
| Boil | Challenger | 10 g | 15 min | 7 % |

Yeasts

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