

stout resztkowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **49.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (29.4%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (29.4%)	79 %	22
Grain	Carafa III Special	0.25 kg (7.4%)	70 %	1034
Grain	Carafa II Special	0.25 kg (7.4%)	70 %	812
Grain	Caramel/Crystal Malt - 120L	0.15 kg (4.4%)	72 %	236
Grain	Płatki owsiane	0.5 kg (14.7%)	85 %	3
Grain	Strzegom Karmel 600	0.15 kg (4.4%)	68 %	601
Grain	Strzegom pszenica prażona	0.1 kg (2.9%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %