

## stout resztkowy

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **36.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (33.7%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (33.7%)	79 %	22
Grain	Carafa III	0.07 kg (2.4%)	70 %	1034
Grain	Strzegom pszenica prażona	0.15 kg (5.1%)	70 %	1000
Grain	Caramel/Crystal Malt - 120L	0.15 kg (5.1%)	72 %	236
Grain	Płatki owsiane	0.4 kg (13.5%)	85 %	3
Grain	Strzegom Karmel 600	0.2 kg (6.7%)	68 %	601

### Hops

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