

# Stout z wycocin

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **70**
- SRM **8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Chinook	10 g	45 min	13 %
Boil	Oktawia	40 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	2000 ml	---