

# stoutt

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **35.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **8.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **11.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (75.5%)	80 %	4
Grain	Caraaroma	0.25 kg (9.4%)	78 %	400
Grain	Carafa II	0.25 kg (9.4%)	70 %	812
Grain	Płatki owsiane	0.15 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ale	Ale	Dry	5 g	gozdawa