# #16 Stout

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **33.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg *(39.2%)* | 80 % | 45 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.85 kg *(19.6%)* | 80 % | 36 |
| Grain | Jęczmień palony | 0.27 kg *(6.2%)* | 55 % | 985 |
| Grain | Weyermann - Carafa II | 0.08 kg *(1.8%)* | 70 % | 1050 |
| Grain | Czekoladowy Bruntal - Soufflet | 0.17 kg *(3.9%)* | 60 % | 900 |
| Grain | monachijski Viking Malt (ciemny) | 0.8 kg *(18.4%)* | 78 % | 22 |
| Grain | Viking Pale Ale malt | 0.17 kg *(3.9%)* | 80 % | 5 |
| Grain | płatki jęczmienne | 0.3 kg *(6.9%)* | 60 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | lunga | 25 g | 60 min | 11.5 % |
| Aroma (end of boil) | Willamette | 25 g | 10 min | 5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| US-05 | Ale | Dry | 23 g | --- |