

#47 Sabro Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **29.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (46.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (18.4%)	79 %	22
Grain	Viking Malt Cookie	0.4 kg (18.4%)	79 %	50
Grain	Płatki owsiane	0.15 kg (6.9%)	60 %	3
Grain	Weyermann - Dehusked Carafa II	0.15 kg (6.9%)	70 %	837
Grain	Fawcett - Pszeniczny Czekoladowy	0.07 kg (3.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	30 g	20 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---