

# IdźSTOUT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **36.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (41%)	82 %	4
Grain	Viking Czekoladowy ciemny	0.6 kg (9.8%)	67 %	900
Grain	Carafa III	0.5 kg (8.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Zula	20 g	30 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---