

Karp Stout

- Gravity **13.5 BLG**
- ABV ---
- IBU **26**
- SRM **33.8**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.8 kg (73.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.7%) | 79 % | 16 |
| Grain | Roasted Barley | 0.15 kg (2.9%) | 55 % | 591 |
| Grain | Strzegom Czekoladowy 400 | 0.15 kg (2.9%) | 68 % | 400 |
| Grain | Extra black | 0.15 kg (2.9%) | 65 % | 1400 |
| Grain | Barley, Flaked | 0.4 kg (7.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Pilot | 30 g | 60 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Laktoza | 300 g | Boil | 15 min |
| Fining | Mech irlandzki | 5 g | Boil | 5 min |