

# pioter

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **26.9**
- Style **Dry 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (10.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (53.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.5%)	75 %	30
Grain	Strzegom Karmel 300	0.4 kg (8.5%)	70 %	299
Grain	Czekoladowy	0.4 kg (8.5%)	60 %	788
Sugar	cukier	0.5 kg (10.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Hallertau Tradition	15 g	15 min	5 %