

# Plymouth

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **32**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt  | 3.5 kg (79.5%) | 80 %  | 7   |
| Grain | Barley, Flaked          | 0.5 kg (11.4%) | 70 %  | 4   |
| Grain | Briess - Chocolate Malt | 0.2 kg (4.5%)  | 60 %  | 690 |
| Grain | Jęczmień palony         | 0.2 kg (4.5%)  | 55 %  | 985 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 35 g   | 30 min | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 500 g  | Boil    | 10 min |
| Flavor | kawa    | 150 g  | Boil    | 10 min |