

# 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