

# Stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **34.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (45.5%)	80.5 %	2
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Strzegom Wiedeński	2 kg (30.3%)	79 %	10
Grain	Strzegom Barwiący	0.6 kg (9.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Hallertau Blanc	30 g	30 min	11 %
Aroma (end of boil)	Zula	50 g	10 min	8.3 %