

# Stoucik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **38.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (77.5%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3.9%)	68 %	1200
Grain	płatki jęczmienne	0.2 kg (5.2%)	60 %	4
Grain	Strzegom Karmel 150	0.17 kg (4.4%)	75 %	150
Grain	Castle Cafe	0.15 kg (3.9%)	75.5 %	480
Grain	Jęczmień palony	0.2 kg (5.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us5	Ale	Slant	100 ml	---