

# Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **42**
- SRM **39.1**

## 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (50%)	79 %	6
Grain	Monachijski	1 kg (20.8%)	80 %	16
Grain	Carafa	0.5 kg (10.4%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (2.1%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Marynka	20 g	15 min	10 %
Dry Hop	Marynka	20 g	3 day(s)	10 %
Dry Hop	Magnum	25 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.1 g	Fermentis