

# Stout

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **26.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (68.6%)	80.5 %	6
Grain	Barley, Flaked	1 kg (19.6%)	70 %	4
Grain	Black Barley (Roast Barley)	0.5 kg (9.8%)	55 %	985
Grain	Melanoiden Malt	0.1 kg (2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	15 min