

# 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 |