

# Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **39.8**
- Style **Dry Stout**

## 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 **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.1%)	80 %	6.5
Grain	Monachijski Ciemny Steinbach	1 kg (16.5%)	100 %	22
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	1200
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	900
Grain	Płatki owsiane	0.3 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1 ml	Fermentum Mobile