

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 |