

STOUT 21/10/2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **18.6**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.2%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (3.3%) | 55 % | 1 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.3%) | 68 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 55 min | 2.8 % |
| Boil | Lublin (Lubelski) | 35 g | 10 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 50 g | Fermentis |