

Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **32.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5.5 kg (87.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 23 g | 60 min | 8.8 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Boil | Sybilla | 15 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 14 g | 60 min | 4 % |
| Boil | Cascade | 35 g | 60 min | 6 % |