

## stout#4

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **30.4**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (82.5%)	83 %	6
Grain	Czekoladowy	0.33 kg (5.4%)	60 %	788
Grain	Jęczmień palony	0.33 kg (5.4%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	40 g	50 min	11 %
Aroma (end of boil)	Phoenix	40 g	10 min	11 %