

# STOUT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **25.9**
- 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Weyermann - Carawheat   | 1 kg (18.9%)  | 77 %  | 97  |
| Grain | STRZEGOM HONIG COLORADO | 1 kg (18.9%)  | 77 %  | 15  |
| Grain | Weyermann - Carared     | 1 kg (18.9%)  | 75 %  | 45  |
| Grain | Viking Pale Ale malt    | 2 kg (37.7%)  | 80 %  | 5   |
| Grain | Jęczmień palony         | 0.3 kg (5.7%) | 55 %  | 985 |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 20 ml  | Fermentum Mobile |