

# stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **55.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (67.3%)	80 %	5
Grain	Caraaroma	0.75 kg (16.8%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.28 kg (6.3%)	20 %	650
Grain	Jęczmień palony	0.15 kg (3.4%)	55 %	1300
Grain	Carafa II	0.28 kg (6.3%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale