

# Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **31.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (82%)	78 %	6
Grain	Barley, Flaked	0.5 kg (8.2%)	70 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.9%)	68 %	1200
Grain	Simpsons - Roasted Barley	0.3 kg (4.9%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	40 g	60 min	7.5 %
Boil	Endeavour	10 g	30 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew