

Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **37.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (53.6%)	80 %	4
Grain	Karmelowy Czerwony	0.3 kg (10.7%)	75 %	59
Grain	Płatki owsiane	0.5 kg (17.9%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (8.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (8.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12 %
Boil	Magnum	10 g	5 min	12 %