

# Stout

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **25.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski          | 10 kg (81.3%)  | 80 %  | 16  |
| Grain | Słód owsiany Fawcett | 1.5 kg (12.2%) | 61 %  | 5   |
| Grain | Briess - Black Malt  | 0.4 kg (3.3%)  | 55 %  | 985 |
| Grain | Carafa II            | 0.3 kg (2.4%)  | 70 %  | 812 |
| Grain | Czekoladowy          | 0.1 kg (0.8%)  | 60 %  | 788 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 60 g   | 60 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |