

## Stout II

- Gravity **13.3 BLG**
- ABV ---
- IBU **35**
- SRM **32.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Oat Flakes	0.8 kg (12.9%)	80 %	5
Grain	Briess - Pale Ale Malt	3.5 kg (56.5%)	80 %	7
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	Monachijski	0.5 kg (8.1%)	80 %	16
Grain	Caramunich	0.25 kg (4%)	80 %	115
Grain	Strzegom Karmel 150	0.15 kg (2.4%)	75 %	150
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	1000
Grain	Carafa	0.1 kg (1.6%)	70 %	900
Grain	Carafa III	0.2 kg (3.2%)	70 %	1400
Grain	Simpsons - Coffee Malt	0.2 kg (3.2%)	74 %	480

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	Challenger	10 g	5 min	7 %
Boil	Fuggles	15 g	5 min	4.5 %
Boil	Challenger	10 g	15 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale