

stout po Ruskim

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **80**
- SRM **28.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.7 kg (32.3%)	79 %	6
Grain	Wędzony bukiem Viking Malt	0.21 kg (9.7%)	82 %	10
Grain	Fawcett - Pale Chocolate	0.06 kg (2.8%)	71 %	600
Grain	Chocolate Malt (UK)	0.06 kg (2.8%)	73 %	887
Grain	Jęczmień palony	0.08 kg (3.7%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.06 kg (2.8%)	70 %	128
Grain	Strzegom Pszeniczny	0.26 kg (12%)	81 %	6
Grain	BESTMALZ - Bestt Pale Ale	0.54 kg (24.9%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.14 kg (6.5%)	80.5 %	16
Grain	Abbey Malt Weyermann	0.06 kg (2.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	53.34 ml	Safale