

## stout3

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **38.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Pilznieński	0.9 kg (10.9%)	81 %	4
Grain	Caraaroma	0.5 kg (6.1%)	78 %	400
Grain	Czekoladowy	0.5 kg (6.1%)	60 %	788
Grain	Carafa II	0.3 kg (3.6%)	70 %	812
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Caramunich® typ I	0.25 kg (3%)	73 %	80
Grain	Płatki owsiane	0.5 kg (6.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Challenger	20 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Fermentis