

## Turbo stout

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **56.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (50%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Special B Malt	1 kg (12.5%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3