

## W08.03.2017 - Stout

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- Gravity **11.9 BLG**
- ABV ---
- IBU **71**
- SRM **31.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 1.5 kg (63.8%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (21.3%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (4.3%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.15 kg (6.4%) | 55 %  | 985  |
| Grain | Karmelowy żytni Strzegom    | 0.1 kg (4.3%)  | 75 %  | 150  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 13.5 %     |
| Boil    | Magnum | 15 g   | 15 min | 13.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Filtracja bez problemu.  
*Mar 9, 2017, 12:24 PM*