

Wood stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **31.6**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (63.3%)	81 %	4
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.25 kg (3.2%)	55 %	985
Grain	Weyermann - Carafa I	0.25 kg (3.2%)	70 %	690
Grain	płatki jęczmienne	0.4 kg (5.1%)	60 %	4
Grain	Viking cookie	0.5 kg (6.3%)	78 %	50
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	55 min	7 %
Boil	Styrian Golding	50 g	10 min	6.1 %
Boil	Challenger	10 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---