# ŁOSCYPEK STOUT

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- Gravity **17.5 BLG**
- ABV **---**
- IBU **69**
- SRM **33.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 3 kg *(43.2%)* | 79 % | 6 |
| Grain | Rauch Malt (Germany) | 2 kg *(28.8%)* | 81 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg *(7.2%)* | 68 % | 400 |
| Grain | Oats, Flaked | 0.5 kg *(7.2%)* | 80 % | 2 |
| Grain | Weyermann - Carafa III | 0.2 kg *(2.9%)* | 70 % | 1024 |
| Sugar | Milk Sugar (Lactose) | 0.75 kg *(10.8%)* | 76.1 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11 g | Safale |