

#41 Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **31.9**
- Style **Dry 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|------------------|-------|------|
| Grain | Pilzneński | 3 kg (47.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (15.9%) | 79 % | 5 |
| Grain | Słód CaraBody Viking Malt (Strzegom) | 1.5 kg (23.8%) | 79 % | 8 |
| Grain | Czekoladowy żytni | 0.674 kg (10.7%) | 60 % | 788 |
| Grain | Strzegom Barwiący | 0.125 kg (2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 50 min | 7.3 % |
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Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Wyszło 22,5L 10BLG
Rozlew 10/03 5BLG
A: 9,5L
B: + 12L 400ml kawy
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