

## stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **12**
- SRM **46.7**
- Style **Foreign Extra Stout**

### 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 **6 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 3.5 kg (53.8%) | 77 %   | 5    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%)  | 79 %   | 22   |
| Grain | Weyermann Caramunich 3      | 0.3 kg (4.6%)  | 76 %   | 150  |
| Grain | Castle Cafe                 | 0.5 kg (7.7%)  | 75.5 % | 480  |
| Grain | Carafa III                  | 0.2 kg (3.1%)  | 70 %   | 1200 |
| Grain | Briess - Chocolate Malt     | 0.5 kg (7.7%)  | 60 %   | 1000 |
| Grain | Pszeniczny                  | 1 kg (15.4%)   | 77 %   | 4    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |