

## 2. stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **26**
- Style **Dry 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Viking Vienna Malt	1 kg (20%)	79 %	7
Grain	Black Barley (Roast Barley)	0.25 kg (5%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.25 kg (5%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %