

## #23 Stoutveik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **32.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 5.1 kg (87.2%) | 81 %  | 26  |
| Grain          | Strzegom Czekoladowy jasny     | 0.25 kg (4.3%) | 68 %  | 400 |
| Grain          | Jęczmień palony                | 0.5 kg (8.5%)  | 55 %  | 985 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 60 g   | 60 min | 6.5 %      |
| Boil    | Cascade           | 15 g   | 30 min | 6.4 %      |
| Boil    | Citra             | 15 g   | 30 min | 3 %        |
| Boil    | Cascade           | 15 g   | 5 min  | 6.4 %      |
| Boil    | Citra             | 15 g   | 5 min  | 3 %        |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 300 ml | Lallemand  |

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Sep 15, 2021, 8:12 PM*