

#7 STOUT

- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **21.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	0.3 kg (6.5%)	80 %	6
Grain	Pilzneński	3.5 kg (76.1%)	81 %	4
Grain	Carafa	0.2 kg (4.3%)	70 %	664
Grain	płatki jęczmienne	0.4 kg (8.7%)	--- %	---
Grain	Strzegom Czekoladowy 400	0.2 kg (4.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	300 ml	brew master