

# Bejb Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **27.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (83.3%)	79 %	6
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (5.2%)	71 %	500
Grain	Simpsons - Coffee Malt	0.25 kg (5.2%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.7 %