

# Donald Stout

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **37.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Jęczmień palony	0.2 kg (5.7%)	55 %	985
Grain	Strzegom Karmel 150	0.15 kg (4.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	20 min	15.5 %
Whirlpool	Warrior	10 g	20 min	15.5 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Citra	20 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis