

Dry Stout z wisniami

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **46.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Simpsons - Maris Otter | 6 kg (66.7%) | 80 % | 5.3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.6%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.5 kg (5.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5.6%) | 68 % | 1202 |
| Grain | Monachijski | 1 kg (11.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 100 g | 60 min | 4.5 % |
| Boil | Fuggles | 50 g | 10 min | 4.5 % |