

# Foreign Walnut Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **30**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **49.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (39.6%)	81 %	4
Grain	Monachijski	2 kg (19.8%)	80 %	16
Grain	Żytni	0.5 kg (5%)	85 %	8
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Viking Pilsner - enzymatyczny	0.5 kg (5%)	82 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg (5%)	71 %	600
Grain	Caramel Sweet Viking	0.5 kg (5%)	75 %	60
Grain	Caramel Aromatic Viking	1 kg (9.9%)	75 %	180
Grain	Jęczmień palony	0.6 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zielone orzechy włoskie	5000 g	Secondary	20 day(s)