

IdźSTOUT

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **36.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (41%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (41%) | 82 % | 4 |
| Grain | Viking Czekoladowy ciemny | 0.6 kg (9.8%) | 67 % | 900 |
| Grain | Carafa III | 0.5 kg (8.2%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Boil | Zula | 20 g | 30 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |