

# Karp Stout

- Gravity **13.5 BLG**
- ABV ---
- IBU **26**
- SRM **33.8**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (73.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.7%)	79 %	16
Grain	Roasted Barley	0.15 kg (2.9%)	55 %	591
Grain	Strzegom Czekoladowy 400	0.15 kg (2.9%)	68 %	400
Grain	Extra black	0.15 kg (2.9%)	65 %	1400
Grain	Barley, Flaked	0.4 kg (7.8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilot	30 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	15 min
Fining	Mech irlandzki	5 g	Boil	5 min