

## mieszany stout

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- Gravity **18 BLG**
- ABV ---
- IBU **23**
- SRM **42.2**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	14
Grain	Jęczmień palony	0.3 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Dry Extract	Milk Sugar (Lactose)	0.8 kg (11.8%)	76.1 %	0
Grain	Strzegom Pale Ale	1 kg (14.7%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale