

## srout

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **27.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (69.7%)	80 %	5
Grain	Żytni	0.05 kg (2%)	85 %	8
Grain	Pszeniczny	0.1 kg (4.1%)	85 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (4.1%)	79 %	22
Grain	Cafe Light	0.05 kg (2%)	78 %	250
Grain	Castle Cafe	0.1 kg (4.1%)	75.5 %	480
Grain	Briess - Chocolate Malt	0.1 kg (4.1%)	60 %	690
Grain	Jęczmień palony	0.1 kg (4.1%)	55 %	985
Grain	Strzegom Barwiący	0.04 kg (1.6%)	68 %	1300
Sugar	laktoza	0.1 kg (4.1%)	90 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	16 g	60 min	10 %