

# Stoucik Dry

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **26.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (87.7%)	80 %	4
Grain	Caraaroma	0.4 kg (7%)	78 %	400
Grain	Carafa	0.1 kg (1.8%)	70 %	664
Grain	Strzegom Barwiący	0.2 kg (3.5%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	10 min	11 %
Boil	Styrian Golding	45 g	55 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	płatki jęczmienne	400 g	Mash	9 min