

# Stout 1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **39.1**
- 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 **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8%)	75 %	150
Grain	Płatki owsiane	1 kg (16%)	85 %	3
Grain	Carafa II	0.25 kg (4%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.25 kg (4%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	30 min	5.1 %
Whirlpool	Simcoe	30 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	600 g	Boil	10 min