

## stout

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **32.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Strzegom Karmel 300	1 kg (15.4%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1001