

# Stout

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **16.5**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (75%)	80 %	5
Grain	Słód Cookie (bursztynowy) Viking	0.25 kg (12.5%)	--- %	50
Grain	Strzegom Karmel 300	0.25 kg (12.5%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Lubelski PL	15 g	10 min	6 %
Boil	Chmiel Marynka PL	10 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---