

stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **23.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.8 kg (60%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.75 kg (25%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.35 kg (11.7%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (3.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Aroma (end of boil) | Marynka | 15 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Lager | Dry | 8.5 g | Fermentis |