

## Stout #2

---

- Gravity **14.8 BLG**
- ABV ---
- IBU **38**
- SRM **40**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22
Grain	Strzegom Karmel 600	1 kg (16.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (4.2%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	60 g	60 min	5.5 %
Aroma (end of boil)	Kent Goldings	40 g	5 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale