

stout 2024

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **36.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (66.4%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (16.6%) | 80 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.3%) | 75 % | 30 |
| Grain | Czekoladowy bestmalz | 0.17 kg (2.8%) | 68 % | 900 |
| Grain | czekoladowy 1000 ebc - Bestmalz | 0.5 kg (8.3%) | 70 % | 1000 |
| Grain | Strzegom Barwiący | 0.15 kg (2.5%) | 68 % | 1450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |
| Boil | perle uniwersalny | 30 g | 20 min | 7.4 % |
| Boil | perle | 30 g | 5 min | 7.1 % |
| Boil | Mandarina Bavaria | 20 g | 0 min | 10 % |

Yeasts

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