

# Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **27.2**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	--- %	7
Grain	Cara Crisp	0.5 kg (10%)	--- %	30
Grain	Chocolate Malt (UK)	0.2 kg (4%)	73 %	900
Grain	Roasted Barley	0.3 kg (6%)	55 %	1100
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5
Grain	Barley, Flaked	0.5 kg (10%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	6 %
Aroma (end of boil)	Challenger	15 g	10 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	4 g	Boil	10 min
Flavor	borówka liofilizowana	30 g	Secondary	5 day(s)