

# stout

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **32.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC  |
|-------|--------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter   | 1.65 kg (65.2%) | 81 %  | 6    |
| Grain | Biscuit Malt             | 0.15 kg (5.9%)  | 79 %  | 45   |
| Grain | Żytni                    | 0.25 kg (9.9%)  | 85 %  | 8    |
| Grain | Carahell                 | 0.07 kg (2.8%)  | 77 %  | 26   |
| Grain | cm CARA TERRA            | 0.06 kg (2.4%)  | 70 %  | 225  |
| Grain | CM - Dark Chocolate Malt | 0.12 kg (4.7%)  | 60 %  | 1100 |
| Grain | Fawcett - Pale Chocolate | 0.08 kg (3.2%)  | 71 %  | 600  |
| Grain | Jęczmień palony VM       | 0.15 kg (5.9%)  | 55 %  | 985  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | fuggle          | 40 g   | 45 min | 4 %        |
| Boil    | Styrian Golding | 10 g   | 5 min  | 2.5 %      |
| Boil    | Fuggles         | 5 g    | 5 min  | 4.5 %      |