

Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **31.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 5 kg (82%) | 78 % | 6 |
| Grain | Barley, Flaked | 0.5 kg (8.2%) | 70 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.9%) | 68 % | 1200 |
| Grain | Simpsons - Roasted Barley | 0.3 kg (4.9%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Endeavour | 40 g | 60 min | 7.5 % |
| Boil | Endeavour | 10 g | 30 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale | Dry | 12.5 g | Mauribrew |