

# stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **47.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (36.8%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (36.8%)	80 %	5
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Strzegom Karmel 600	0.5 kg (7.4%)	68 %	601
Grain	Carafa III	0.5 kg (7.4%)	70 %	1034
Grain	Strzegom Barwiący	0.3 kg (4.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	50 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---