

# Stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **25.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	10 kg (81.3%)	80 %	16
Grain	Słód owsiany Fawcett	1.5 kg (12.2%)	61 %	5
Grain	Briess - Black Malt	0.4 kg (3.3%)	55 %	985
Grain	Carafa II	0.3 kg (2.4%)	70 %	812
Grain	Czekoladowy	0.1 kg (0.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale