

Stout-klasyk

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **0.5**
- Style **Foreign Extra 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.3%)	80 %	---
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Caraaroma	0.35 kg (5.2%)	78 %	---
Grain	Carafa	0.125 kg (1.9%)	70 %	---
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	---
Grain	Strzegom Monachijski typ I	0.4 kg (5.9%)	79 %	---
Grain	Słód Wędzony Steinbach	0.2 kg (3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %