

Stout nowa wersja (próbna)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **36.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (32.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (23.1%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (18.5%) | 80 % | 16 |
| Grain | Weyermann - Carafa I | 0.6 kg (5.6%) | 70 % | 690 |
| Grain | Fawcett - Pale Chocolate | 0.6 kg (5.6%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.6 kg (5.6%) | 55 % | 985 |
| Grain | Płatki jęczmienne | 1 kg (9.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 100 g | 50 min | 7 % |
| Aroma (end of boil) | Fuggles | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |