

stout us04

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **34**
- SRM **27**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|----------------|-------|-----|
| Grain | Chocolate Malt (US) | 0.3 kg (3.5%) | 60 % | 690 |
| Grain | Black Barley (Roast Barley) | 0.3 kg (3.5%) | 55 % | 985 |
| Grain | Cara-Pils/Dextrine | 5 kg (58.8%) | 72 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (3.5%) | 72 % | 50 |
| Adjunct | Briess - Barley Flakes | 0.4 kg (4.7%) | 70 % | 3 |
| Grain | Briess - Bonlander Munich Malt | 1 kg (11.8%) | 78 % | 20 |
| Grain | Oats, Flaked | 1.2 kg (14.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |