

## STOUT (wesele)

- Gravity **11.9 BLG**
- ABV ---
- IBU **36**
- SRM **29.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **60.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (72.8%)	81 %	4
Grain	płatki jęczmienne	0.8 kg (7.8%)	60 %	2
Grain	Weyermann pszeniczny jasny	0.7 kg (6.8%)	80 %	6
Grain	Carafa	0.5 kg (4.9%)	70 %	664
Grain	Strzegom Czekoladowy 400	0.5 kg (4.9%)	68 %	400
Grain	Strzegom Karmel 300	0.2 kg (1.9%)	70 %	299
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	50 g	60 min	4.5 %
Boil	Magnum	20 g	60 min	13.5 %
Boil	Styrian Goldings	50 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	600 ml	Safale