

# Stout z resztek po RIS Noworoczny

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **34.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Paleale                     | 8 kg (85.9%)   | 75 %  | ---  |
| Grain | Carafa II                   | 0.11 kg (1.2%) | 70 %  | 812  |
| Grain | Karmelowy żytni Strzegom    | 0.15 kg (1.6%) | 75 %  | 150  |
| Grain | Palone Ziarno J             | 0.15 kg (1.6%) | 75 %  | 1200 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (4.3%)  | 68 %  | 1200 |
| Grain | Karmelowy                   | 0.5 kg (5.4%)  | 70 %  | 600  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | lunga | 30 g   | 30 min | 11 %       |
| Boil    | lunga | 10 g   | 10 min | 11 %       |

## Yeasts

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

## Notes

- Puszka starego ekstraktu na stout :)  
I kawa na 5 minut ok 200g grubo mielona  
*Jan 2, 2019, 6:31 PM*