

## Teściowy stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **41.5**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Płatki owsiane	0.3 kg (8.6%)	60 %	3
Grain	Viking Barwiący	0.1 kg (2.9%)	65 %	1400
Grain	Karmelowy Jasny 30EBC	0.3 kg (8.6%)	75 %	300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (8.6%)	68 %	1200

### Hops

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