

2. stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **26**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (20%) | 79 % | 7 |
| Grain | Black Barley (Roast Barley) | 0.25 kg (5%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 60 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 4.5 % |