

## 2. stout

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **30.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58%)	80 %	5
Grain	Viking Vienna Malt	1 kg (29%)	79 %	7
Grain	Black Barley (Roast Barley)	0.2 kg (5.8%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.25 kg (7.2%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	21 g	60 min	4.5 %
Boil	Fuggles	7 g	15 min	4.5 %