

## #23 Stoutveik

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **32.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	5.1 kg (87.2%)	81 %	26
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.3%)	68 %	400
Grain	Jęczmień palony	0.5 kg (8.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	6.5 %
Boil	Cascade	15 g	30 min	6.4 %
Boil	Citra	15 g	30 min	3 %
Boil	Cascade	15 g	5 min	6.4 %
Boil	Citra	15 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	300 ml	Lallemand

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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