

## bstout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **19.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Black (Patent) Malt	0.1 kg (1.7%)	55 %	1500
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.2 kg (3.4%)	71 %	600
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Cara-Pils/Dextrine	0.1 kg (1.7%)	72 %	4
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.7%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---