

# FOREST STOUT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **37.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.85 kg (54.8%)	82 %	4
Grain	Strzegom Monachijski typ I	0.45 kg (13.3%)	79 %	16
Grain	Płatki owsiane	0.4 kg (11.9%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (4.4%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.15 kg (4.4%)	71 %	1000
Grain	Jęczmień palony	0.125 kg (3.7%)	55 %	1000
Grain	Special B Malt	0.125 kg (3.7%)	65.2 %	315
Grain	Weyermann - Carapils	0.125 kg (3.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	70 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	91.67 ml	---

## Notes

- filtracja przez gałęzie świerku  
*Jun 16, 2021, 6:03 PM*