

## forest stout

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- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **31.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4 kg (58.8%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II      | 1 kg (14.7%)  | 79 %  | 22  |
| Grain | Pszeniczny                       | 0.3 kg (4.4%) | 85 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.9%) | 73 %  | 120 |
| Grain | Karmelowy Pszeniczny Strzegom    | 0.4 kg (5.9%) | 79 %  | 400 |
| Grain | Jęczmień palony                  | 0.2 kg (2.9%) | 55 %  | 985 |
| Grain | Czekoladowy                      | 0.2 kg (2.9%) | 60 %  | 788 |
| Grain | Płatki owsiane                   | 0.3 kg (4.4%) | 60 %  | 3   |