

Karob stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **18.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Słód Pale ale | 2.2 kg (55%) | 80 % | 5 |
| Grain | Słód Monachijski | 1 kg (25%) | 80 % | 16 |
| Grain | Płatki jęczmienne | 0.3 kg (7.5%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.35 kg (8.8%) | 68 % | 400 |
| Grain | Caraaroma | 0.15 kg (3.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 30 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|-------|
| Flavor | karob | 150 g | Boil | 5 min |