

# Stout

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **38**
- SRM **39.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (8%)	79 %	10
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Carafa II	0.5 kg (8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	7.9 %
Aroma (end of boil)	warrior queen	50 g	10 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis