

Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **32.1**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (64.9%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (13%) | 80 % | 16 |
| Grain | Weyermann Specjal W | 0.6 kg (7.8%) | 68 % | 300 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.6%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.2 kg (2.6%) | 68 % | 1600 |
| Grain | Caraamber | 0.5 kg (6.5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | wiórki kokosowe | 1000 g | Boil | 10 min |