

## stout

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **40.1**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (56.1%)	81 %	4
Grain	Monachijski	0.4 kg (10.2%)	80 %	16
Grain	Płatki owsiane	0.35 kg (8.9%)	60 %	3
Grain	Weyermann - Carapils	0.15 kg (3.8%)	78 %	4
Grain	Special B Malt	0.15 kg (3.8%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3.8%)	73 %	1001
Grain	Jęczmień palony	0.125 kg (3.2%)	55 %	985
Grain	Fawcett - Chocolate	0.15 kg (3.8%)	71 %	1000
Sugar	Milk Sugar (Lactose)	0.25 kg (6.4%)	76.1 %	0