

## stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **37.6**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (42.9%)	81 %	4
Grain	Płatki owsiane	0.7 kg (20%)	85 %	3
Grain	Special B Malt	0.25 kg (7.1%)	65.2 %	315
Grain	Abbey Castle	0.25 kg (7.1%)	80 %	45
Grain	Weyermann - Dehusked Carafa III	0.25 kg (7.1%)	70 %	1024
Grain	Fawcett - Pale Chocolate	0.25 kg (7.1%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.3 kg (8.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	9 %