

## 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 %        |