

stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **33.3**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (42.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (42.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.1%) | 68 % | 800 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.1%) | 68 % | 601 |
| Grain | Barwiący | 0.25 kg (4.3%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 6.7 % |
| Boil | Willamette | 10 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 700 g | Boil | 15 min |