

# Stout

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **19**
- SRM **33.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0.5 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.25 kg (4.5%)	76.1 %	0
Adjunct	Płatki owsiane	1 kg (18.2%)	60 %	3
Sugar	Cukier kandyzowany	0.85 kg (15.5%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	50 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	---