

Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **16.5**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (75%) | 80 % | 5 |
| Grain | Słód Cookie (bursztynowy) Viking | 0.25 kg (12.5%) | --- % | 50 |
| Grain | Strzegom Karmel 300 | 0.25 kg (12.5%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Chmiel Lubelski PL | 15 g | 10 min | 6 % |
| Boil | Chmiel Marynka PL | 10 g | 20 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |