

# Stout

- Gravity **14 BLG**
- ABV ---
- IBU **23**
- SRM **44.2**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3.7 kg (71.8%) | 80 %   | 7   |
| Grain | Strzegom Karmel 300    | 0.4 kg (7.8%)  | 70 %   | 200 |
| Grain | Czekoladowy            | 0.35 kg (6.8%) | 60 %   | 788 |
| Grain | Jęczmień palony        | 0.2 kg (3.9%)  | 55 %   | 985 |
| Sugar | Milk Sugar (Lactose)   | 0.5 kg (9.7%)  | 76.1 % | 0   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 25 g   | 60 min | 8 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |