

# Stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **33.7**
- Style **Dry 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa III	0.3 kg (6.4%)	70 %	1034
Grain	Fawcett - Crystal	1 kg (21.3%)	70 %	160
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985
Grain	Maris Otter Crisp	3 kg (63.8%)	83 %	6
Grain	płatki jęczmienne	0.2 kg (4.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Fermentis