

Stout

- 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 |