

# stout

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **23.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ II	0.75 kg (25%)	79 %	22
Grain	Strzegom Karmel 300	0.35 kg (11.7%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (3.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Marynka	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	8.5 g	Fermentis