

Stout

- Gravity **11.2 BLG**
- ABV ---
- IBU **54**
- SRM **38.7**
- 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 **3.75 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (77.8%) | 79 % | 6 |
| Grain | Simpsons - Chocolate Malt | 0.2 kg (4.4%) | 73 % | 788 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 9 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 20 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |