

Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **31.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Malteurop Pale Ale | 4.5 kg (81.1%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.5%) | 68 % | 1202 |
| Grain | Jęczmień palony Weyermann | 0.3 kg (5.4%) | 55 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11 g | --- |