

STOUT #5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **32.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **374.5 liter(s)**
- Total mash volume **481.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|------|
| Grain | Maris Otter Fawcett | 75 kg (70.1%) | 80 % | 6.25 |
| Grain | Barley, Flaked | 15 kg (14%) | 64 % | 3.75 |
| Grain | Pale Chocolate | 5 kg (4.7%) | 70 % | 625 |
| Grain | Chocolate | 6 kg (5.6%) | 70 % | 1175 |
| Grain | Roasted Barley | 6 kg (5.6%) | 65 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 380 g | 60 min | 15.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 2000 ml | White Labs |