

# Stout

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.7**
- Style **Sweet 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	2 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (16.7%)	81 %	6
Grain	Viking Pale Ale malt	0.5 kg (16.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Whirlpool	Marynka	45 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---