

## stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **27.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.95 kg (26.8%)	80 %	16
Grain	Pilzneński	0.4 kg (11.3%)	81 %	4
Grain	Simpsons - Maris Otter	0.65 kg (18.4%)	81 %	6
Grain	Żytni	0.5 kg (14.1%)	85 %	8
Grain	Pszeniczny	0.4 kg (11.3%)	85 %	4
Grain	cm CARA TERRA	0.06 kg (1.7%)	70 %	225
Grain	CM - Dark Chocolate Malt	0.14 kg (4%)	60 %	1100
Grain	Fawcett - Pale Chocolate	0.08 kg (2.3%)	71 %	600
Grain	Jęczmień palony VM	0.14 kg (4%)	55 %	985
Grain	Cara arome	0.07 kg (2%)	75 %	59
Grain	Carapils	0.15 kg (4.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	45 min	5.1 %
Boil	Styrian Golding	15 g	5 min	2.5 %
Boil	Fuggles	20 g	5 min	4.5 %