

# stout

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **32.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.65 kg (65.2%)	81 %	6
Grain	Biscuit Malt	0.15 kg (5.9%)	79 %	45
Grain	Żytni	0.25 kg (9.9%)	85 %	8
Grain	Carahell	0.07 kg (2.8%)	77 %	26
Grain	cm CARA TERRA	0.06 kg (2.4%)	70 %	225
Grain	CM - Dark Chocolate Malt	0.12 kg (4.7%)	60 %	1100
Grain	Fawcett - Pale Chocolate	0.08 kg (3.2%)	71 %	600
Grain	Jęczmień palony VM	0.15 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fuggle	40 g	45 min	4 %
Boil	Styrian Golding	10 g	5 min	2.5 %
Boil	Fuggles	5 g	5 min	4.5 %