

# Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **37.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.48 kg (51.9%)	79 %	6
Grain	Strzegom Pilzneński	0.87 kg (13%)	80 %	4
Grain	Briess - Chocolate Malt	0.43 kg (6.5%)	60 %	690
Grain	Castle Cafe	0.43 kg (6.5%)	75.5 %	480
Grain	Weyermann - Carawheat	0.29 kg (4.3%)	77 %	97
Grain	Jęczmień palony	0.24 kg (3.6%)	55 %	1200
Grain	Carafa II	0.29 kg (4.3%)	70 %	1150
Grain	Oats, Flaked	0.52 kg (7.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0
Grain	Weyermann - Carapils	0.14 kg (2.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0.13 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	34.8 g	Boil	10 min
Other	węglan wapnia	10 g	Boil	60 min