

## stout irl

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **34.3**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (80.6%)	81 %	4
Grain	Jęczmień palony	0.1 kg (3.2%)	55 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.2%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.2%)	68 %	1200
Grain	Carafa III	0.1 kg (3.2%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.1 kg (3.2%)	20 %	493
Grain	Płatki owsiane	0.1 kg (3.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	18 %