

Stout lakto

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **30**
- SRM **34.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (27.5%)	81 %	4
Grain	Monachijski	3 kg (45.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Carafa III	0.25 kg (3.8%)	70 %	1034
Grain	Chocolate Malt (US)	0.25 kg (3.8%)	60 %	690
Grain	Chocolate Malt (UK)	0.25 kg (3.8%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale