

Stout listopadowy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **27.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.8 liter(s)**
- Total mash volume **57 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (63.2%)	80 %	4
Grain	Płatki orkiszowe	2 kg (14%)	80 %	4
Grain	Jęczmień palony	1.25 kg (8.8%)	55 %	985
Grain	Viking Pale Ale malt	2 kg (14%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	75 g	60 min	7 %
Boil	Fuggles	75 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	33 g	---