

stout resztkowy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **36.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 1 kg (33.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (33.7%) | 79 % | 22 |
| Grain | Carafa III | 0.07 kg (2.4%) | 70 % | 1034 |
| Grain | Strzegom pszenica prażona | 0.15 kg (5.1%) | 70 % | 1000 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (5.1%) | 72 % | 236 |
| Grain | Płatki owsiane | 0.4 kg (13.5%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.2 kg (6.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |