

# Stout Stacha

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **65.7**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (63.5%)	80 %	5
Grain	Jęczmień palony	0.2 kg (6.3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (15.9%)	73 %	1001
Grain	Caraaroma	0.2 kg (6.3%)	78 %	400
Grain	Castelmalting kawowy	0.25 kg (7.9%)	78 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Whirlpool	Chinook	30 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Safale