

## Stout x2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **36.7**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4
Grain	Pszoniczny	0.5 kg (7.1%)	85 %	4
Grain	caramel	0.2 kg (2.9%)	77 %	8
Grain	Płatki owsiane	0.35 kg (5%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.3%)	68 %	1200
Grain	Strzegom Barwiący	0.35 kg (5%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.5 kg (7.1%)	76.1 %	0
Grain	Strzegom Monachijski typ II	0.8 kg (11.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %