

## Stout z resztek

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **48**
- SRM **18.4**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (35.1%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Pszeniczny	0.1 kg (1.8%)	85 %	4
Grain	Strzegom Wiedeński	0.1 kg (1.8%)	79 %	10
Grain	Monachijski	0.2 kg (3.5%)	80 %	16
Grain	Strzegom Karmel 150	0.05 kg (0.9%)	75 %	150
Grain	Strzegom Karmel 600	0.05 kg (0.9%)	68 %	601
Grain	Carafa II	0.1 kg (1.8%)	70 %	812
Grain	Czekoladowy	0.05 kg (0.9%)	60 %	788
Grain	jęczmień palony	0.05 kg (0.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Lubelski	60 g	30 min	3.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa ziarno	200 g	Boil	3 min