

stout3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **38.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.6%) | 80 % | 5 |
| Grain | Pilzneński | 0.9 kg (10.9%) | 81 % | 4 |
| Grain | Caraaroma | 0.5 kg (6.1%) | 78 % | 400 |
| Grain | Czekoladowy | 0.5 kg (6.1%) | 60 % | 788 |
| Grain | Carafa II | 0.3 kg (3.6%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.3 kg (3.6%) | 55 % | 985 |
| Grain | Caramunich® typ I | 0.25 kg (3%) | 73 % | 80 |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Challenger | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 1 g | Fermentis |