

## stout4

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **21.6**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37%)     | 80 %  | 5   |
| Grain | Monachijski          | 2.5 kg (30.9%) | 80 %  | 16  |
| Grain | Płatki owsiane       | 1 kg (12.3%)   | 60 %  | 3   |
| Grain | Czekoladowy          | 0.6 kg (7.4%)  | 60 %  | 788 |
| Grain | Caraaroma            | 0.5 kg (6.2%)  | --- % | --- |
| Grain | Jęczmień palony      | 0.25 kg (3.1%) | --- % | --- |
| Grain | Carafa III           | 0.25 kg (3.1%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 40 g   | 60 min | 4.5 %      |
| Boil    | Magnum  | 10 g   | 60 min | 13.5 %     |
| Boil    | Fuggles | 20 g   | 20 min | 4.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 1 g    | Fermentis  |

### Notes

- jeczmień palony + carafa III po 20 min gotowania wyrzuciłem  
czekolada palona po 30 min wyrzuciłem  
*Dec 17, 2021, 7:37 PM*