

Szybki Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **29.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Adjunct	płatki jęczmienne	0.8 kg (15.1%)	80 %	4
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	East Kent Goldings	30 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale