

# Winter Stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **28.2**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (69%)	80 %	7
Grain	Caramel/Crystal Malt - 30L	0.2 kg (6.9%)	75 %	59
Grain	Black (Patent) Malt	0.1 kg (3.4%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.1 kg (3.4%)	60 %	827
Grain	Weyermann - Grodziski	0.5 kg (17.2%)	80 %	4