

# Stout

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **23**
- SRM **54.3**
- Style **Foreign Extra 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (63.2%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (10.5%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladow	1 kg (10.5%)	73 %	700
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Płatki owsiane	1 kg (10.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %