

## #16 Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **33.5**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (39.2%)	80 %	45
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (19.6%)	80 %	36
Grain	Jęczmień palony	0.27 kg (6.2%)	55 %	985
Grain	Weyermann - Carafa II	0.08 kg (1.8%)	70 %	1050
Grain	Czekoladowy Bruntal - Soufflet	0.17 kg (3.9%)	60 %	900
Grain	monachijski Viking Malt (ciemny)	0.8 kg (18.4%)	78 %	22
Grain	Viking Pale Ale malt	0.17 kg (3.9%)	80 %	5
Grain	płatki jęczmienne	0.3 kg (6.9%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11.5 %
Aroma (end of boil)	Willamette	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---