

## 2. stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **26**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (70%) | 80 %  | 5   |
| Grain | Viking Vienna Malt          | 1 kg (20%)   | 79 %  | 7   |
| Grain | Black Barley (Roast Barley) | 0.25 kg (5%) | 55 %  | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (5%) | 74 %  | 788 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 60 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 15 g   | 15 min | 4.5 %      |