

forest stout

- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **31.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.7%) | 79 % | 22 |
| Grain | Pszeniczny | 0.3 kg (4.4%) | 85 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.9%) | 73 % | 120 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.4 kg (5.9%) | 79 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (2.9%) | 55 % | 985 |
| Grain | Czekoladowy | 0.2 kg (2.9%) | 60 % | 788 |
| Grain | Płatki owsiane | 0.3 kg (4.4%) | 60 % | 3 |