

## MF Stout 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **32.9**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (71.3%)	80 %	8
Grain	Płatki pszeniczne	0.4 kg (5.7%)	85 %	3
Grain	Monachijski	0.8 kg (11.4%)	80 %	16
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Barwiący	0.31 kg (4.4%)	55 %	985
Grain	carafa I	0.3 kg (4.3%)	55 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.5 %
Boil	Lublin (Lubelski)	20 g	30 min	5.4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	5.4 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	600 g	Boil	10 min