

# stoucik

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **31.5**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (72.7%)   | 80 %  | 5   |
| Grain | Słód owsiany Fawcett        | 0.2 kg (3.6%)  | 61 %  | 5   |
| Grain | Żytni                       | 0.5 kg (9.1%)  | 85 %  | 8   |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (5.5%)  | 74 %  | 788 |
| Grain | Jęczmień palony             | 0.25 kg (4.5%) | 55 %  | 985 |
| Grain | Carafa II                   | 0.25 kg (4.5%) | 70 %  | 812 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 63 g   | 60 min | 4.6 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | fermentis  |