

Stout #01

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **58.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.4 kg (11.8%)	55 %	985
Grain	Oats, Flaked	0.2 kg (5.9%)	80 %	2
Grain	Barley, Flaked	0.2 kg (5.9%)	70 %	4
Liquid Extract	PROFIMATOR MALT BLONDE	1 kg (29.4%)	65 %	70
Liquid Extract	PROFIMATOR MALT DARK	1 kg (29.4%)	70 %	135
Sugar	Molasses	0.1 kg (2.9%)	78.3 %	158
Sugar	Maltodextrine	0.5 kg (14.7%)	77 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---