

# Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **31.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (70.9%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (3.9%)	75 %	150
Grain	Castle Cafe	0.25 kg (3.9%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.9%)	68 %	400
Grain	Special B Malt	0.25 kg (3.9%)	65.2 %	315
Grain	Strzegom Barwiący	0.25 kg (3.9%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Barley, Flaked	0.5 kg (7.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruher	25 g	60 min	4.6 %
Boil	Tettnanger	25 g	60 min	2.3 %
Boil	Saphir	25 g	60 min	4.4 %
Boil	Hersbrucker	25 g	60 min	2.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1581 Belgian Stout	Ale	Liquid	100 ml	---