

# Stout

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **44**
- SRM **38.7**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (32.8%)	79 %	22
Grain	Karmelowy Czerwony	0.5 kg (16.4%)	75 %	59
Grain	Płatki owsiane	0.25 kg (8.2%)	85 %	3
Grain	Czekoladowy	0.1 kg (3.3%)	60 %	788
Grain	Barwiący	0.1 kg (3.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (3.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %