

# stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **12**
- SRM **46.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	77 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	22
Grain	Weyermann Caramunich 3	0.3 kg (4.6%)	76 %	150
Grain	Castle Cafe	0.5 kg (7.7%)	75.5 %	480
Grain	Carafa III	0.2 kg (3.1%)	70 %	1200
Grain	Briess - Chocolate Malt	0.5 kg (7.7%)	60 %	1000
Grain	Pszeniczny	1 kg (15.4%)	77 %	4

## Hops

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