

## stout

- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **33.3**
- Style **Sweet 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 **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (42.7%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.1%)	68 %	800
Grain	Strzegom Karmel 600	0.3 kg (5.1%)	68 %	601
Grain	Barwiący	0.25 kg (4.3%)	55 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	6.7 %
Boil	Willamette	10 g	15 min	5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	laktoza	700 g	Boil	15 min