

# Stout

- Gravity **14 BLG**
- ABV ---
- IBU **25**
- SRM **41.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3.46 kg (65.2%)	85 %	6.5
Grain	Karmel 150	0.15 kg (2.8%)	75 %	149.7
Grain	Carafa III	0.3 kg (5.6%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.8%)	55 %	985
Grain	Płatki jęczmienne	0.5 kg (9.4%)	75 %	3
Grain	Monachijski	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Karmel 30	0.15 kg (2.8%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.9%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	50 min	7 %
Boil	Fuggles	20 g	15 min	4.5 %
Boil	Challenger	10 g	10 min	7 %
Boil	Challenger	5 g	35 min	7 %

## Yeasts

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