

# stout 2024

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **36.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.4%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (16.6%)	80 %	6
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	30
Grain	Czekoladowy bestmalz	0.17 kg (2.8%)	68 %	900
Grain	czekoladowy 1000 ebc - Bestmalz	0.5 kg (8.3%)	70 %	1000
Grain	Strzegom Barwiący	0.15 kg (2.5%)	68 %	1450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	perle uniwersalny	30 g	20 min	7.4 %
Boil	perle	30 g	5 min	7.1 %
Boil	Mandarina Bavaria	20 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis