

# Stout

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- Gravity **11.2 BLG**
- ABV ---
- IBU **54**
- SRM **38.7**
- Style **Dry 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (77.8%)	79 %	6
Grain	Simpsons - Chocolate Malt	0.2 kg (4.4%)	73 %	788
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	9 %
Aroma (end of boil)	East Kent Goldings	25 g	20 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	4.5 %

## Yeasts

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