

# Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **28.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.1 kg (63.2%)	79 %	6
Grain	Jęczmień palony	2.3 kg (10.5%)	68 %	601
Grain	Strzegom Monachijski typ II	2 kg (21.1%)	79 %	22
Grain	Strzegom karmelowy 50	1 kg (5.3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Aroma (end of boil)	Marynka	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile