

# stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **34.8**
- Style **Foreign Extra 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 **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.6 kg (10.3%)	68 %	1200
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3
Grain	Carahell	0.4 kg (6.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale