

Stout lakto

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **30**
- SRM **34.9**

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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Pilzneński | 1.8 kg (27.5%) | 81 % | 4 |
| Grain | Monachijski | 3 kg (45.8%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |
| Grain | Carafa III | 0.25 kg (3.8%) | 70 % | 1034 |
| Grain | Chocolate Malt (US) | 0.25 kg (3.8%) | 60 % | 690 |
| Grain | Chocolate Malt (UK) | 0.25 kg (3.8%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 9.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |