

# Stout na jesien

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **54**
- SRM **37.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.33 kg (41.3%)	80 %	5
Grain	Monachijski	0.33 kg (10.2%)	80 %	22
Grain	Jęczmień palony	0.33 kg (10.2%)	55 %	985
Grain	Caraaroma	0.1 kg (3.1%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (3.1%)	73 %	120
Grain	Carafa	0.1 kg (3.1%)	70 %	664
Grain	Płatki owsiane	0.8 kg (24.8%)	85 %	3
Grain	Carafa III	0.13 kg (4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Dry Hop	Challenger	50 g	7 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ T-58	Ale	Dry	23 g	Fermentis