

# Stout na święta

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **31.3**
- 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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (63.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25.3%)	79 %	16
Grain	Carafa	0.15 kg (3.8%)	70 %	900
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (7.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---