

stout na zeusie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **27**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (84.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 0.9 kg (15.3%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 15 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 5 min | 15.5 % |