

# Stout Różany

- Gravity **12 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	piłzniejszy	3 kg (80%)	100 %	4
Grain	Strzegom Karmel 150	0.25 kg (6.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (6.7%)	68 %	1624
Grain	Jęczmień palony	0.25 kg (6.7%)	55 %	1333

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Dry	11 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	płatki róży	50 g	Boil	3 min