

# Stout wesele

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **31.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985
Grain	Czekoladowy	0.25 kg (5.6%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	327.27 ml	Fermentis