

stout4

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **21.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37%)	80 %	5
Grain	Monachijski	2.5 kg (30.9%)	80 %	16
Grain	Płatki owsiane	1 kg (12.3%)	60 %	3
Grain	Czekoladowy	0.6 kg (7.4%)	60 %	788
Grain	Caraaroma	0.5 kg (6.2%)	--- %	---
Grain	Jęczmień palony	0.25 kg (3.1%)	--- %	---
Grain	Carafa III	0.25 kg (3.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Fuggles	20 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis

Notes

- jeczmiem palony + carafa III po 20 min gotowania wyrzucilem
czekolada palona po 30 min wyrzucilem
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