

## W08.03.2017 - Stout

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **71**
- SRM **31.9**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (63.8%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (21.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.3%)	68 %	1200
Grain	Jęczmień palony	0.15 kg (6.4%)	55 %	985
Grain	Karmelowy żytni Strzegom	0.1 kg (4.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Filtracja bez problemu.  
*Mar 9, 2017, 12:24 PM*