

Stout 2022

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **43.7**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	płatki jęczmienne	0.55 kg (5.1%)	60 %	4
Grain	Strzegom Karmel 150	0.15 kg (1.4%)	75 %	150
Grain	Weyermann - Carapils	1 kg (9.3%)	78 %	4
Grain	Monachijski	1 kg (9.3%)	80 %	16
Grain	Fawcett - Pale Chocolate	1 kg (9.3%)	71 %	600
Grain	Weyermann - Carafa I	1 kg (9.3%)	70 %	690
Grain	Viking Pale Ale malt	5.5 kg (51.4%)	80 %	5
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	7 %
Aroma (end of boil)	Fuggles	100 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	23 g	---

Notes

- Carafa i jęczmień palony na wysładzanie Fawcet na 72 stopnie
100g palonego jęczmienia na 72 stopnie
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