STOUT1

- Gravity **22 BLG**
- ABV **---**
- IBU **56**
- SRM **26.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(79.4%)*	80 %	---
Grain	Briess - Pale Ale Malt	1 kg *(15.9%)*	80 %	7
Grain	Jęczmień palony	0.2 kg *(3.2%)*	55 %	985
Grain	Grodziski pszeniczny wędzony dębem	0.1 kg *(1.6%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Citra	10 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar