Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **33**
- SRM **50.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.68 kg *(80.1%)*	81 %	4
Grain	Jęczmień palony	0.47 kg *(6.6%)*	55 %	985
Grain	Strzegom Karmel 150	0.47 kg *(6.6%)*	75 %	150
Grain	Strzegom Czekoladowy 1200	0.47 kg *(6.6%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	47.37 g	25 min	10 %