

## AS V2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **30.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69.8%)	81 %	4
Grain	Monachijski	0.6 kg (14%)	80 %	16
Grain	Płatki pszeniczne	0.2 kg (4.7%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.7%)	68 %	400
Grain	Jęczmień palony	0.2 kg (4.7%)	55 %	985
Grain	Special X	0.1 kg (2.3%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis