

AS

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **33.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (46.5%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (34.9%) | 80 % | 16 |
| Grain | Pszeniczny | 0.2 kg (4.7%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (9.3%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (4.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Whirlpool | Mosaic | 15 g | 30 min | 10 % |
| Whirlpool | Citra | 15 g | 30 min | 12 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |

Yeasts

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