

# GrAS

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **44.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (38.6%)	85 %	7
Grain	Cookie	1 kg (19.3%)	80 %	70
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	Płatki owsiane	0.53 kg (10.2%)	60 %	3
Grain	Carahell	0.5 kg (9.7%)	77 %	26
Grain	Karmelowy żytni Strzegom	0.2 kg (3.9%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200
Grain	Weyermann - Carafa III	0.25 kg (4.8%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.2 %