

I am Ali 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **38.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (77.6%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Czekoladowy 900	0.3 kg (5.2%)	75 %	900
Grain	Weyermann - Carafa III	0.25 kg (4.3%)	70 %	1024
Grain	Strzegom Barwiący	0.25 kg (4.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	30 min	13.5 %
Boil	Simcoe	12 g	30 min	13.1 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Simcoe	15 g	15 min	13.1 %
Boil	Citra	15 g	15 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.1 %
Dry Hop	Amarillo	50 g	4 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa West Coast	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól epsom	2 g	Boil	60 min
Water Agent	Chlorek wapnia	4 g	Boil	60 min