

# Stout świąteczny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **26.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (28.3%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.4%)	68 %	400
Grain	Palone ziarna jęczmienia	0.3 kg (5.7%)	68 %	1000
Grain	Briess - Pale Ale Malt	3 kg (56.6%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us	Wine	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	słodka pomarańcza	10 g	Boil	20 min
Spice	imbir	30 g	Boil	20 min
Spice	cynamon	10 g	Boil	0 min