

## Stout - baza pod imbirowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **31.4**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (6.7%)	79 %	22
Grain	Viking Malt Wędzony Wiśnią	0.2 kg (3.3%)	82 %	10
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4
Grain	Caraaroma	0.2 kg (3.3%)	78 %	400
Grain	Strzegom pszenica prażona	0.25 kg (4.2%)	70 %	1000
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.2%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	imbir na 5l	50 g	Secondary	5 day(s)