

# Weselny stout - podziękowanie dla gości

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **32.8**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (64.9%)	80 %	5
Grain	Special B Castle	1 kg (10.8%)	70 %	350
Grain	Płatki owsiane	1 kg (10.8%)	60 %	3
Grain	Strzegom Czekoladowy jasny	1 kg (10.8%)	68 %	400
Grain	Carafa II	0.25 kg (2.7%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	20 g	Secondary	7 day(s)