

Zimowy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **26.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | pale | 5 kg (58.8%) | --- % | --- |
| Grain | Strzegom Wiedeński | 1 kg (11.8%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Grain | Czekoladowy | 0.5 kg (5.9%) | 60 % | 800 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.9%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.5 kg (5.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Citra | 50 g | 10 min | 13.2 % |
| Boil | Cascade | 50 g | 10 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safale US-05 | Ale | Liquid | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | cynamon cejloński | 15 g | Boil | 30 min |
| Spice | kardamon | 10 g | Boil | 30 min |
| Spice | goździki | 10 g | Boil | 30 min |
| Fining | mech irlandzki | 10 g | Boil | 15 min |

Notes

- Poziomy nasycenia dla stylów
Porter, stout 1.7 - 2.3
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