AS

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **82**
- SRM **25.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **31.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(60.7%)*	80 %	5
Grain	Pilzneński	1.5 kg *(18.2%)*	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.17 kg *(2.1%)*	68 %	1200
Grain	Barwiący	0.15 kg *(1.8%)*	55 %	985
Grain	Czekoladowy	0.3 kg *(3.6%)*	60 %	788
Grain	Strzegom Karmel 30	0.7 kg *(8.5%)*	75 %	30
Grain	Płatki owsiane	0.42 kg *(5.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	12.9 %
Boil	Simcoe	50 g	30 min	12.9 %
Boil	Amarillo	30 g	5 min	8.5 %
Aroma (end of boil)	Amarillo	70 g	0 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
chalie's fist bump	Ale	Slant	200 ml	---

Notes

- 17 brix po gotowaniu
  May 23, 2021, 7:40 PM