

## 1° (American Stout)

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **38.4**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Strzegom Karmel 150	0.45 kg (10.4%)	75 %	150
Grain	Czekoladowy	0.25 kg (5.8%)	60 %	788
Grain	Jęczmień palony	0.125 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	WAI-ITI	25 g	10 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	50 g	Bottling	---

### Notes

- Espresso przyrządzone w mocce i dodane bezpośrednio do butelek. (brak gaszingu, ale gorszy efekt niż dodanie do gotwania)  
*Feb 3, 2017, 5:56 PM*