#7

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **67.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(58.1%)*	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(4.7%)*	68 %	1200
Grain	Strzegom Karmel 600	0.25 kg *(5.8%)*	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg *(11.6%)*	81 %	6
Grain	Jęczmień palony	0.6 kg *(14%)*	55 %	985
Grain	Strzegom Barwiący	0.25 kg *(5.8%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	5 g	60 min	15 %
Boil	Summit	10 g	60 min	17 %
Aroma (end of boil)	El Dorado	10 g	5 min	15 %
Aroma (end of boil)	Summit	5 g	5 min	17 %
Dry Hop	El Dorado	10 g	3 day(s)	15 %
Dry Hop	Summit	10 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Slant	1000 ml	---