

# CHAOS

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **48**
- SRM **45.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (50%)	79 %	6
Grain	Castelmalting Torfowy	1 kg (8.3%)	79 %	4
Grain	Barley, Flaked	1 kg (8.3%)	70 %	4
Grain	Płatki owsiane	1 kg (8.3%)	60 %	3
Grain	Strzegom Monachijski typ II	0.6 kg (5%)	79 %	22
Grain	Briess - Chocolate Malt	0.5 kg (4.2%)	60 %	690
Grain	Strzegom Karmel 600	0.5 kg (4.2%)	68 %	601
Grain	Słód pszeniczny Bestmalz	0.5 kg (4.2%)	82 %	5
Grain	Jęczmień palony castelmalting	0.3 kg (2.5%)	55 %	1200
Grain	Castle Cafe	0.3 kg (2.5%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	35 g	15 min	15.5 %
Boil	Galaxy	40 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Yeast OYL-071 Lutra Kveik	Ale	Slant	200 ml	Omega Yeast