

# Coś na gorąco

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **38**
- SRM **57.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.6%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (27.8%)	79 %	22
Grain	Caraaroma	0.5 kg (6.9%)	78 %	400
Grain	Fawcett - Chocolate	0.5 kg (6.9%)	70 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.4%)	73 %	1001
Grain	Weyermann - Carafa II	0.1 kg (1.4%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	13 %
Boil	Chinook	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile