

Hoppy nigga !

- Gravity **12.6 BLG**
- ABV ---
- IBU **56**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------|----------------|-------|------|
| Liquid Extract | Ekstrakt jasny | 1.7 kg (44.7%) | 80 % | 30 |
| Liquid Extract | Ekstrakt ciemny | 1.7 kg (44.7%) | 80 % | 650 |
| Adjunct | Palony jęczmień | 0.3 kg (7.9%) | 80 % | 1150 |
| Adjunct | carafa | 0.1 kg (2.6%) | 80 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Centennial | 15 g | 10 min | 9 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Simcoe | 5 g | 5 min | 11 % |
| Aroma (end of boil) | Centennial | 5 g | 5 min | 9 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 12 % |
| Boil | simcoe | 8 g | 30 min | 11 % |

Yeasts

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