

# Merykański dream

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **66.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (54.5%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (18.2%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (14.5%)	85 %	3
Grain	Carafa III	0.25 kg (9.1%)	70 %	1034
Grain	Black (Patent) Malt	0.1 kg (3.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	55 min	13.5 %
Boil	Challenger	10 g	13 min	7 %
Boil	Sorachi Ace	10 g	10 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	20 g	Boil	3 min