

# murzyn

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- Gravity **12.6 BLG**
- ABV ---
- IBU **47**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **12 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **7.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (85%)	81 %	620
Grain	Strzegom Karmel 600	0.3 kg (7.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (7.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	35 g	60 min	6.2 %
Boil	Simcoe	30 g	15 min	13.8 %
Dry Hop	Cascade	40 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale