

# PolishHops Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **37.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.3 kg (5.7%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.7%)	68 %	1200
Grain	Weyermann Caramunich 3	0.5 kg (9.4%)	76 %	150
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Caraaroma	0.15 kg (2.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %
Boil	lunga	10 g	20 min	11 %
Boil	Izabella	10 g	10 min	5.1 %
Boil	Oktawia	10 g	10 min	7.1 %
Whirlpool	Izabella	10 g	0 min	5.1 %
Dry Hop	Izabella	10 g	3 day(s)	5.1 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %

## Yeasts

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