

# prawie stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **22.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (70.9%)	80 %	7
Grain	Briess - Wheat Malt, Red	1.15 kg (16.3%)	81 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5
Grain	Strzegom pszenica prażona	0.35 kg (5%)	70 %	1000
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.2 %
Boil	marynka	20 g	30 min	7.2 %
Boil	Lublin (Lubelski)	30 g	30 min	2.8 %
Boil	citra	15 g	10 min	13.4 %
Boil	mosaic	20 g	10 min	11.5 %
Whirlpool	citra	15 g	0 min	13.4 %
Whirlpool	mosaic	20 g	0 min	11.5 %
Whirlpool	lubelski	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min