

świerkowy Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **28.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.8%)	79 %	22
Grain	Karmelowy Czerwony	0.2 kg (3.9%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200
Grain	Weyermann - Carafa II	0.15 kg (2.9%)	70 %	837
Grain	Jęczmień palony	0.2 kg (3.9%)	55 %	985
Grain	Caramunich® typ I	0.2 kg (3.9%)	73 %	80
Grain	Oats, Flaked	0.25 kg (4.9%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga pl	25 g	60 min	10 %
Boil	Chinook pl	20 g	10 min	9 %
Boil	chinook pl	20 g	0 min	9 %
Whirlpool	chinook pl	10 g	20 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	333 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	pepy świerku	80 g	Boil	25 min
Spice	pepy świerku	50 g	Boil	0 min

Fining	mech irlandzki	4 g	Boil	5 min
Water Agent	kreda (węglan wapnia)	8 g	Mash	8 min