

testowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **46.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|------|
| Grain | Pilznieński | 4 kg (80%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (10%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (10%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |