

Zgubiłem się na saucie w szikago

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **41.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Carafa II | 0.1 kg (2%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.1%) | 68 % | 1200 |
| Grain | weyermann pszeniczny czekoladowy | 0.1 kg (2%) | 70 % | 1000 |
| Grain | Caraaroma | 0.5 kg (10.1%) | 78 % | 400 |
| Grain | Strzegom Pilzneński | 3 kg (60.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (20.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Chinook | 20 g | 90 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | Summit | 100 g | 2 day(s) | 17 % |

Yeasts

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