

## #31 AS

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **28.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Strzegom Karmel 600	0.2 kg (3.6%)	68 %	601
Grain	Kawowy CastleMalting	0.2 kg (3.6%)	75.5 %	500
Grain	Black of Black	0.2 kg (3.6%)	7.2 %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Sorachi Ace	15 g	10 min	10 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Sorachi Ace	15 g	0 min	10 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Sorachi Ace	20 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale