

American Stout z pędami daglezji

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- SRM **47.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (66.2%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10.2%)	79 %	22
Grain	Monachijski	0.2 kg (4.1%)	80 %	16
Grain	Płatki owsiane	0.16 kg (3.3%)	60 %	3
Grain	Caraaroma	0.2 kg (4.1%)	78 %	400
Grain	Weyermann - Carafa III Special	0.2 kg (4.1%)	70 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.1%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (4.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Idaho 7	50 g	2 min	13 %
Dry Hop	El Dorado	50 g	2 day(s)	15 %

Extras

Type	Name	Amount	Use for	Time
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Other	pȩdy daglezji	240 g	Boil	5 min
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