

AS CC

- Gravity **13.8 BLG**
- ABV ---
- IBU **57**
- SRM **97.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Jęczmień palony | 0.3 kg (7.1%) | 50 % | 985 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (40.5%) | 70 % | 621 |
| Liquid Extract | Bruntal | 1.7 kg (40.5%) | 70 % | 26 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 0.5 kg (11.9%) | 75 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 12.8 % |
| Boil | Citra | 10 g | 60 min | 12.4 % |
| Boil | Chinook | 15 g | 10 min | 12.8 % |
| Boil | Citra | 20 g | 10 min | 12.4 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 12.8 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Gotowanie w garnku o pojemności ok. 10 l i dolewanie wody w fermentorze do ilości 20 l.
Sep 26, 2016, 3:55 PM