

AS lvl 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **39**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (71.4%) | 80 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.3 kg (6.1%) | 73 % | 20 |
| Grain | Słód owsiany Fawcett | 0.3 kg (6.1%) | 61 % | 5 |
| Grain | Briess - Black Malt | 0.3 kg (6.1%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (6.1%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.2 kg (4.1%) | 55 % | 985 |

Notes

- zacieranie 17,5l wystadzenie 9l
KM 80 1,2ml KM88% 1,08ml
do całości 1,7 gipsu i 8g kredy
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