

## AS V2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **30.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński                    | 3 kg (69.8%)  | 81 %  | 4   |
| Grain | Monachijski                   | 0.6 kg (14%)  | 80 %  | 16  |
| Grain | Płatki pszeniczne             | 0.2 kg (4.7%) | 85 %  | 3   |
| Grain | Strzegom<br>Czekoladowy jasny | 0.2 kg (4.7%) | 68 %  | 400 |
| Grain | Jęczmień palony               | 0.2 kg (4.7%) | 55 %  | 985 |
| Grain | Special X                     | 0.1 kg (2.3%) | 68 %  | 400 |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Mosaic | 25 g   | 60 min | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |