

No. 14.5

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **62**
- SRM **44.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (64.1%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.4 kg (10.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.3 kg (7.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (7.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.7%) | 75 % | 150 |
| Grain | Peat Smoked Malt | 0.1 kg (2.6%) | 74 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Oktawia | 50 g | 60 min | 7.1 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |