

## noname2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **6.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (71.4%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (14.3%)	80 %	4
Grain	Strzegom Karmel 30	0 kg	75 %	30
Grain	Strzegom Karmel 300	0 kg	70 %	299
Grain	Strzegom Barwiący	0 kg	68 %	1300
Sugar	glukoza	0.5 kg (14.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	16 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	7 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Marynka	0 g	60 min	10 %
Boil	Lublin (Lubelski)	0 g	10 min	4 %