

# Popon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **52.9**
- 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 **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (33.9%)	81 %	4
Grain	Pszeniczny	1 kg (33.9%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (16.9%)	68 %	400
Grain	Weyermann - Carafa III	0.15 kg (5.1%)	70 %	1400
Grain	Carafa II	0.15 kg (5.1%)	70 %	812
Grain	Słód pszeniczny czekoladowy	0.15 kg (5.1%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simco	45 g	5 min	12.8 %
Aroma (end of boil)	Ella	45 g	5 min	13.4 %
Whirlpool	Ella (AUS)	45 g	0 min	13.4 %
Whirlpool	Simcoe	45 g	0 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis