

prawie stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **22.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (70.9%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, Red | 1.15 kg (16.3%) | 81 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.1%) | 61 % | 5 |
| Grain | Strzegom pszenica prażona | 0.35 kg (5%) | 70 % | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.7%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.2 % |
| Boil | marynka | 20 g | 30 min | 7.2 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 2.8 % |
| Boil | citra | 15 g | 10 min | 13.4 % |
| Boil | mosaic | 20 g | 10 min | 11.5 % |
| Whirlpool | citra | 15 g | 0 min | 13.4 % |
| Whirlpool | mosaic | 20 g | 0 min | 11.5 % |
| Whirlpool | lubelski | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |