

## Równonoc 2

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- Gravity **16.4 BLG**
- ABV ---
- IBU **71**
- SRM **47.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.25 kg (67.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.87 kg (11.3%)	79 %	16
Grain	Caraaroma	0.37 kg (4.8%)	78 %	400
Grain	Weyermann - Carafa I	0.37 kg (4.8%)	70 %	690
Grain	Jęczmień palony	0.37 kg (4.8%)	55 %	985
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	37 g	60 min	15.5 %
Boil	Equinox	25 g	15 min	13.1 %
Boil	Equinox	40 g	5 min	13.1 %
Boil	Equinox	10 g	1 min	13.1 %
Aroma (end of boil)	Equinox	50 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---