

# Zimowy

- Gravity **16.6 BLG**
- ABV ---
- IBU **27**
- SRM **42.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale	4 kg (36.4%)	--- %	---
Grain	Strzegom Wiedeński	2 kg (18.2%)	79 %	10
Grain	Monachijski	2 kg (18.2%)	80 %	16
Grain	Czekoladowy	1 kg (9.1%)	60 %	800
Grain	Strzegom Karmel 600	1 kg (9.1%)	68 %	601
Grain	Biscuit Malt	1 kg (9.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	13.2 %
Boil	Cascade	75 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon cejloński	15 g	Boil	30 min
Spice	kardamon	10 g	Boil	30 min
Spice	goździki	10 g	Boil	30 min
Fining	mech irlandzki	10 g	Boil	15 min