

# Amerykański Czarnuchu 2023

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Strata | 5 g    | 60 min   | 13.6 %     |
| Whirlpool | Strata | 10 g   | 30 min   | 13.6 %     |
| Dry Hop   | Strata | 35 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for  | Time   |
|--------|----------------|--------|----------|--------|
| Fining | Mech irlandzki | 5 g    | Boil     | 10 min |
| Other  | wit c          | 2 g    | Bottling | ---    |

## Notes

- Wysłodziny po RIS.  
4l.  
Chmiel na zimno dodany 02.04 - 10g sabre?  
*Apr 17, 2023, 10:39 PM*