Wśrut nocnej ciszy

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **53.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg *(69.6%)*	80 %	16
Grain	Jęczmień palony	0.5 kg *(8.7%)*	55 %	985
Grain	Płatki owsiane	0.5 kg *(8.7%)*	85 %	3
Grain	Czekoladowy	0.75 kg *(13%)*	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Cascade	30 g	---	6 %
Dry Hop	Amarillo	30 g	---	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale