

## #47

- Gravity **14.3 BLG**
- ABV ---
- IBU **31**
- SRM **34.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (74.5%)	78 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.4%)	75 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.3%)	73 %	1000
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	1500
Grain	Simpsons - Peated Malt	0.5 kg (10.6%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	30 min	12 %
Boil	Amarillo	20 g	10 min	7 %