

# AS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **25.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (78.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (6.6%)	79 %	22
Grain	Płatki owsiane	0.2 kg (2.6%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.1 kg (1.3%)	71 %	600
Grain	Extra black	0.1 kg (1.3%)	65 %	1400
Grain	Jęczmień palony	0.3 kg (3.9%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (2.6%)	70 %	299
Grain	Płatki pszeniczne	0.2 kg (2.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	50 min	17 %
Boil	Citra	30 g	20 min	12 %
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Citra	30 g	1 min	12 %
Boil	Simcoe	30 g	1 min	13.2 %