

## AS CC

- Gravity **13.8 BLG**
- ABV ---
- IBU **57**
- SRM **97.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.3 kg (7.1%)	50 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (40.5%)	70 %	621
Liquid Extract	Bruntal	1.7 kg (40.5%)	70 %	26
Liquid Extract	WES ekstrakt słodowy ciemny	0.5 kg (11.9%)	75 %	700

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Citra	10 g	60 min	12.4 %
Boil	Chinook	15 g	10 min	12.8 %
Boil	Citra	20 g	10 min	12.4 %
Dry Hop	Chinook	30 g	7 day(s)	12.8 %
Dry Hop	Citra	30 g	7 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- Gotowanie w garnku o pojemności ok. 10 l i dolewanie wody w fermentorze do ilości 20 l.  
*Sep 26, 2016, 3:55 PM*