

# cuś

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **34.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	30 g	30 min	10.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Centennial	20 g	60 min	10.5 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	20 g	Secondary	7 day(s)