

Czas naświetlania: -11.5

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **29.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (56.7%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (14.2%) | 85 % | 3 |
| Grain | Weyermann - Carafa II | 0.15 kg (4.2%) | 70 % | 837 |
| Grain | Jęczmień palony wayermann | 0.13 kg (3.7%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (7.1%) | 73 % | 120 |
| Grain | pszeniczny czekoladowy | 0.15 kg (4.2%) | 65 % | 800 |
| Grain | Carahell | 0.25 kg (7.1%) | 77 % | 26 |
| Grain | Strzegom Monachijski typ II | 0.1 kg (2.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | epic | 30 g | 60 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |