

# Eksperyment AS

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **28.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (71.1%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Płatki pszeniczne	0.2 kg (4.4%)	60 %	3
Grain	brown fawcett	0.05 kg (1.1%)	--- %	---
Grain	Strzegom Karmel 150	0.15 kg (3.3%)	75 %	150
Grain	Jęczmień palony	0.15 kg (3.3%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (5.6%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Simcoe	10 g	20 min	14.5 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Whirlpool	Simcoe	20 g	1 min	13.2 %
Whirlpool	Enigma (AUS)	20 g	1 min	17.2 %
Boil	Idaho 7	10 g	5 min	12.1 %
Whirlpool	Idaho 7	20 g	1 min	12.7 %
Dry Hop	Idaho 7	20 g	2 day(s)	12.7 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia cacO3	7 g	Mash	60 min

Water Agent	soda oczyszczona	1 g	Mash	69 min
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