

# Hoppy nigga !

- Gravity **12.6 BLG**
- ABV ---
- IBU **56**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt jasny	1.7 kg (44.7%)	80 %	30
Liquid Extract	Ekstrakt ciemny	1.7 kg (44.7%)	80 %	650
Adjunct	Palony jęczmień	0.3 kg (7.9%)	80 %	1150
Adjunct	carafa	0.1 kg (2.6%)	80 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11 %
Aroma (end of boil)	Centennial	15 g	10 min	9 %
Aroma (end of boil)	Mosaic	10 g	10 min	12 %
Aroma (end of boil)	Simcoe	5 g	5 min	11 %
Aroma (end of boil)	Centennial	5 g	5 min	9 %
Aroma (end of boil)	Mosaic	5 g	5 min	12 %
Boil	simcoe	8 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis