

SESJA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **66.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (43.2%) | 80 % | 45 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.2 kg (43.2%) | 80 % | 700 |
| Grain | Płatki owsiane | 0.2 kg (7.2%) | 85 % | 3 |
| Grain | Carafa III | 0.05 kg (1.8%) | 70 % | 1204 |
| Grain | Czekoladowy Bruntal | 0.075 kg (2.7%) | 60 % | 788 |
| Grain | VIKONGMALT pszenica prażona | 0.05 kg (1.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|-----------|------------|
| Boil | Simcoe | 20 g | 50 min | 11.7 % |
| Boil | Cascade PL | 15 g | 30 min | 8 % |
| Whirlpool | Lublin (Lubelski) | 15 g | 1 min | 3 % |
| Dry Hop | Amarillo | 22 g | 10 day(s) | 7.8 % |
| Dry Hop | Citra | 13 g | 10 day(s) | 12.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|---------|--------|
| Spice | Ziarna Kawy | 10 g | Boil | 10 min |