

2w1 baza ciemne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **33.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **36.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 6 kg (74.5%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (12.4%) | 79 % | 7 |
| Grain | Caraaroma | 0.25 kg (3.1%) | 78 % | 400 |
| Grain | Strzegom Barwiący | 0.55 kg (6.8%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (3.1%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 2 min | 13 % |
| Aroma (end of boil) | Cascade | 30 g | 2 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-----------|-------|--------|------------|
| ebengarden | Champagne | Slant | 50 ml | --- |