

bidaris

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **102**
- SRM **59.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pale Ale Flagon | 1.8 kg (72%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (8%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (12%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.2 kg (8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 10 g | 70 min | 14 % |
| Boil | Marynka | 10 g | 70 min | 10 % |
| Boil | lunga | 10 g | 70 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | wiórki kokosowe | 150 g | Secondary | 14 day(s) |