

Czas naświetlania: -11.5

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **29.7**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (56.7%)	80 %	7
Grain	Płatki owsiane	0.5 kg (14.2%)	85 %	3
Grain	Weyermann - Carafa II	0.15 kg (4.2%)	70 %	837
Grain	Jęczmień palony wayermann	0.13 kg (3.7%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (7.1%)	73 %	120
Grain	pszeniczny czekoladowy	0.15 kg (4.2%)	65 %	800
Grain	Carahell	0.25 kg (7.1%)	77 %	26
Grain	Strzegom Monachijski typ II	0.1 kg (2.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	epic	30 g	60 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis