

Dry stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **20.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.1%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.5%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Notes

- viking pale ale 5kg
karmelowy jasny 0,25kg
jęczmień prażony 0,3kg

magnum 15g
fuggle 20g
east kent goldings 20g
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