

Eksperyment AS

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **28.1**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (71.1%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (11.1%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.2 kg (4.4%) | 60 % | 3 |
| Grain | brown fawcett | 0.05 kg (1.1%) | --- % | --- |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.3%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.15 kg (3.3%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (5.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Simcoe | 10 g | 20 min | 14.5 % |
| Boil | Enigma (AUS) | 10 g | 5 min | 17.2 % |
| Whirlpool | Simcoe | 20 g | 1 min | 13.2 % |
| Whirlpool | Enigma (AUS) | 20 g | 1 min | 17.2 % |
| Boil | Idaho 7 | 10 g | 5 min | 12.1 % |
| Whirlpool | Idaho 7 | 20 g | 1 min | 12.7 % |
| Dry Hop | Idaho 7 | 20 g | 2 day(s) | 12.7 % |
| Dry Hop | Simcoe | 20 g | 2 day(s) | 13.2 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Water Agent | węglan wapnia cacO3 | 7 g | Mash | 60 min |

| | | | | |
|-------------|------------------|-----|------|--------|
| Water Agent | soda oczyszczona | 1 g | Mash | 69 min |
|-------------|------------------|-----|------|--------|