

Popon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **52.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 1 kg (33.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (33.9%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (16.9%) | 68 % | 400 |
| Grain | Weyermann - Carafa III | 0.15 kg (5.1%) | 70 % | 1400 |
| Grain | Carafa II | 0.15 kg (5.1%) | 70 % | 812 |
| Grain | Słód pszeniczny czekoladowy | 0.15 kg (5.1%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-------|------------|
| Aroma (end of boil) | Simco | 45 g | 5 min | 12.8 % |
| Aroma (end of boil) | Ella | 45 g | 5 min | 13.4 % |
| Whirlpool | Ella (AUS) | 45 g | 0 min | 13.4 % |
| Whirlpool | Simcoe | 45 g | 0 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |