

## Restart

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **38.8**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **8.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	1.5 kg (64.5%)	79 %	7
Grain	Żytni	0.5 kg (21.5%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.2 kg (8.6%)	68 %	800
Grain	Strzegom Barwiący	0.125 kg (5.4%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle (PL)	33 g	30 min	4.2 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Aroma (end of boil)	Centennial	10 g	0 min	8.7 %
Dry Hop	Centennial	15 g	3 day(s)	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	20 min

### Notes

- 01.02.2025  
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