

## #23 habanero stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **30.5**
- Style **Dry Stout**

### 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.1 kg (22.4%)	79 %	6
Grain	Pszeniczny	0.15 kg (3.1%)	85 %	4
Grain	Żytni	1 kg (20.4%)	85 %	8
Grain	Strzegom Karmel 300	0.2 kg (4.1%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.3 kg (6.1%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (3.1%)	55 %	985
Grain	Strzegom Pilzneński	2 kg (40.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	habanero	2 g	Boil	10 min
Spice	habanero	2 g	Secondary	5 day(s)

### Notes

- 3 duże papryczki na gotowanie (habanero po burzliwej wyczuwalne w smaku, ostrość minimalnie wyczuwalna)
  - 3 małe papryczki sparzone na cichą dla podbicia ostrości
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