

#7

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **67.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (58.1%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.8%) | 68 % | 601 |
| Grain | Strzegom Pszeniczny | 0.5 kg (11.6%) | 81 % | 6 |
| Grain | Jęczmień palony | 0.6 kg (14%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.25 kg (5.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | El Dorado | 5 g | 60 min | 15 % |
| Boil | Summit | 10 g | 60 min | 17 % |
| Aroma (end of boil) | El Dorado | 10 g | 5 min | 15 % |
| Aroma (end of boil) | Summit | 5 g | 5 min | 17 % |
| Dry Hop | El Dorado | 10 g | 3 day(s) | 15 % |
| Dry Hop | Summit | 10 g | 3 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|---------|------------|
| US - 05 | Ale | Slant | 1000 ml | --- |