

# AS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **25.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 6 kg (78.9%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.6%) | 79 %  | 22   |
| Grain | Płatki owsiane              | 0.2 kg (2.6%) | 60 %  | 3    |
| Grain | Fawcett - Pale Chocolate    | 0.1 kg (1.3%) | 71 %  | 600  |
| Grain | Extra black                 | 0.1 kg (1.3%) | 65 %  | 1400 |
| Grain | Jęczmień palony             | 0.3 kg (3.9%) | 55 %  | 985  |
| Grain | Strzegom Karmel 300         | 0.2 kg (2.6%) | 70 %  | 299  |
| Grain | Płatki pszeniczne           | 0.2 kg (2.6%) | 60 %  | 3    |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 10 g   | 50 min | 17 %       |
| Boil    | Citra    | 30 g   | 20 min | 12 %       |
| Boil    | Simcoe   | 30 g   | 20 min | 13.2 %     |
| Boil    | Citra    | 30 g   | 1 min  | 12 %       |
| Boil    | Simcoe   | 30 g   | 1 min  | 13.2 %     |