

AS lvl 3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **39**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	3.5 kg (71.4%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.3 kg (6.1%)	73 %	20
Grain	Słód owsiany Fawcett	0.3 kg (6.1%)	61 %	5
Grain	Briess - Black Malt	0.3 kg (6.1%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.3 kg (6.1%)	71 %	600
Grain	Jęczmień palony	0.2 kg (4.1%)	55 %	985

Notes

- zacieranie 17,5l wystadzenie 9l
KM 80 1,2ml KM88% 1,08ml
do całości 1,7 gipsu i 8g kredy
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