

AS V2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **30.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (69.8%) | 81 % | 4 |
| Grain | Monachijski | 0.6 kg (14%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 0.2 kg (4.7%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (4.7%) | 55 % | 985 |
| Grain | Special X | 0.1 kg (2.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Mosaic | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |