

# AS

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **33.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- 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	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Monachijski	1.5 kg (34.9%)	80 %	16
Grain	Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.4 kg (9.3%)	68 %	400
Grain	Jęczmień palony	0.2 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Mosaic	15 g	30 min	10 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %

## Yeasts

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