

## No. 14.5

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **62**
- SRM **44.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (64.1%)	79 %	6
Grain	Strzegom Wiedeński	0.4 kg (10.3%)	79 %	10
Grain	Strzegom Karmel 300	0.3 kg (7.7%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.3 kg (7.7%)	68 %	1200
Grain	Strzegom Karmel 150	0.3 kg (7.7%)	75 %	150
Grain	Peat Smoked Malt	0.1 kg (2.6%)	74 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis