

Weselny stout - podziękowanie dla gości

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **32.8**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (64.9%) | 80 % | 5 |
| Grain | Special B Castle | 1 kg (10.8%) | 70 % | 350 |
| Grain | Płatki owsiane | 1 kg (10.8%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (10.8%) | 68 % | 400 |
| Grain | Carafa II | 0.25 kg (2.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Spice | Cynamon | 20 g | Secondary | 7 day(s) |