

# Zgubiłem się na saucie w szikago

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **41.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa II	0.1 kg (2%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.1%)	68 %	1200
Grain	weyermann pszeniczny czekoladowy	0.1 kg (2%)	70 %	1000
Grain	Caraaroma	0.5 kg (10.1%)	78 %	400
Grain	Strzegom Pilzneński	3 kg (60.6%)	80 %	4
Grain	Płatki owsiane	1 kg (20.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	90 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Dry Hop	Summit	100 g	2 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis