Ściepa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **24.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa III	0.163 kg *(1.4%)*	70 %	1300
Grain	Strzegom Pilzneński	11 kg *(93.1%)*	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.285 kg *(2.4%)*	73 %	1001
Grain	Weyermann - Chocolate Rye	0.1 kg *(0.8%)*	20 %	600
Grain	Weyermann - Chocolate Rye	0.1 kg *(0.8%)*	20 %	600
Grain	Fawcett - Chocolate 1200	0.165 kg *(1.4%)*	71 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	90 g	10 min	15.8 %
Whirlpool	Azacca	90 g	10 min	12 %
Boil	Sabro	10 g	60 min	15.8 %
Boil	Azacca	10 g	60 min	12 %
Boil	Izabella	30 g	60 min	6.8 %