

# ALA STOUTVEIK

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **55.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.5 kg (66.7%)	81 %	26
Grain	Strzegom Czekoladowy jasny	0.25 kg (11.1%)	68 %	400
Grain	Jęczmień palony	0.5 kg (22.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.3 %
Boil	Citra	10 g	30 min	13.3 %
Boil	Cascade	10 g	10 min	7.3 %
Boil	Citra	20 g	5 min	13.3 %
Whirlpool	Cascade	10 g	---	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand