

## American Stout

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **62**
- SRM **68.3**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (79.1%)	90 %	621
Dry Extract	Bruntal	0.6 kg (14%)	81 %	26
Grain	Jęczmień palony	0.3 kg (7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	10 min