

# American Stout - kwiecień 2020

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **28.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (82%)   | 80 %  | 5    |
| Grain | Carafa III           | 0.15 kg (4.9%) | 70 %  | 1034 |
| Grain | Jęczmień palony      | 0.1 kg (3.3%)  | 55 %  | 985  |
| Grain | Płatki pszeniczne    | 0.2 kg (6.6%)  | 85 %  | 3    |
| Grain | Monachijski          | 0.1 kg (3.3%)  | 80 %  | 16   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Chinook  | 10 g   | 4 min    | 13 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 4 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 10 g   | 4 min    | 6 %        |
| Dry Hop             | Chinook  | 10 g   | 3 day(s) | 13 %       |
| Dry Hop             | Amarillo | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 20 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |