

# StoutAmerican

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **54.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (44.1%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (44.1%)	80 %	9
Grain	Jęczmień palony	0.4 kg (11.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	20 g	60 min	4.8 %
Boil	Amarillo	15 g	60 min	9.5 %
Aroma (end of boil)	English Golding	10 g	10 min	4.8 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	70 g	Secondary	7 day(s)