

American stout 13 wersja 2.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **42.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale niemcy	3 kg (52.2%)	--- %	6
Grain	Monachijski	1 kg (17.4%)	--- %	15
Grain	Karmelowy	0.3 kg (5.2%)	--- %	300
Grain	Pszeniczny ciemny	0.2 kg (3.5%)	--- %	18
Adjunct	Platki owsiane	0.4 kg (7%)	--- %	---
Grain	Palone ziarno jęczmienia	0.15 kg (2.6%)	--- %	1150
Grain	Carafa typ 2 weyermann	0.2 kg (3.5%)	--- %	1150
Grain	Pale chocolate	0.3 kg (5.2%)	--- %	620
Grain	Chocolate anglia	0.2 kg (3.5%)	--- %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Boil	Citra	17 g	20 min	13.5 %
Boil	Simcoe	17 g	15 min	13.1 %
Boil	Amarillo	17 g	10 min	8.8 %
Boil	Citra	13 g	0 min	13.5 %
Boil	Simcoe	13 g	0 min	13.1 %
Boil	Amarillo	13 g	0 min	8.8 %

Notes

- Na cicha poszło: 20gr citra, 20 gr simcoe, 20gr amarillo.
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