

## American Stout III

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **28.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 5 kg (62.5%)  | 82 %  | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (25%)    | 79 %  | 22  |
| Grain | Jęczmień palony             | 0.4 kg (5%)   | 55 %  | 985 |
| Grain | Strzegom Karmel 300         | 0.3 kg (3.8%) | 70 %  | 299 |
| Grain | Strzegom Czekoladowy jasny  | 0.3 kg (3.8%) | 68 %  | 400 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 41 g   | 60 min   | 14.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g   | 3 min    | 15.5 %     |
| Dry Hop             | Amarillo               | 20 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Columbus/Tomahawk/Zeus | 20 g   | 5 day(s) | 15.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |