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