American Stout I

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **23.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(44.6%)*	82 %	4
Grain	Viking Pale Ale malt	2.5 kg *(44.6%)*	80 %	5
Grain	Jęczmień palony	0.3 kg *(5.4%)*	55 %	985
Grain	Strzegom Karmel 300	0.2 kg *(3.6%)*	70 %	299
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.8%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	3 min	15.5 %
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	---