

american stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **34.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (74.7%) | 87 % | 35 |
| Dry Extract | Dry Extract (DME) - Extra Light | 0.2 kg (4.4%) | 95 % | 6 |
| Grain | Weyermann - Carapils | 0.15 kg (3.3%) | 10 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.3%) | 10 % | 30 |
| Grain | Strzegom Karmel 300 | 0.25 kg (5.5%) | 10 % | 299 |
| Grain | Jęczmień palony | 0.4 kg (8.8%) | 10 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 10.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Whirlpool | Citra | 25 g | --- | 12 % |
| Whirlpool | Mosaic | 25 g | --- | 10 % |
| Whirlpool | Simcoe | 25 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------|--------|----------|------|
| Other | hopzoil ctz | 1 g | Bottling | --- |