

## 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 | ---  |