

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 | --- |