

#15 Cascade American Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **55.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (46.6%) | 90 % | 621 |
| Liquid Extract | ekstrakt słodowy Pale Ale | 1.7 kg (46.6%) | 80 % | 35 |
| Grain | Jęczmień palony | 0.25 kg (6.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 90 g | 60 min | 4 % |
| Boil | Cascade | 60 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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