

America Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **24.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (80%) | 85 % | 5 |
| Grain | Viking Wheat Malt | 0.2 kg (3.2%) | 85 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.2%) | 85 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.2%) | 85 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.8%) | 85 % | 400 |
| Grain | Strzegom Barwiący | 0.1 kg (1.6%) | 85 % | 1300 |
| Grain | Jęczmień palony | 0.05 kg (0.8%) | 85 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Amarillo | 30 g | 30 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 30 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 1 min | 13.2 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 6 day(s) | 9.5 % |
| Dry Hop | Simcoe | 20 g | 6 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |