

# American Black

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- Gravity **18.2 BLG**
- ABV ---
- IBU **69**
- SRM **42.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (66.7%)	79 %	16
Grain	Pilzneński	2 kg (26.7%)	81 %	4
Grain	Carafa III	0.5 kg (6.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Simcoe	50 g	10 min	13.2 %
Boil	Simcoe	50 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15 g	---