

American stout 13 wersja 2.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **42.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|----------------|-------|------|
| Grain | Pale ale niemcy | 3 kg (52.2%) | --- % | 6 |
| Grain | Monachijski | 1 kg (17.4%) | --- % | 15 |
| Grain | Karmelowy | 0.3 kg (5.2%) | --- % | 300 |
| Grain | Pszeniczny ciemny | 0.2 kg (3.5%) | --- % | 18 |
| Adjunct | Platki owsiane | 0.4 kg (7%) | --- % | --- |
| Grain | Palone ziarno jeczmenia | 0.15 kg (2.6%) | --- % | 1150 |
| Grain | Carafa typ 2 weyermann | 0.2 kg (3.5%) | --- % | 1150 |
| Grain | Pale chocolate | 0.3 kg (5.2%) | --- % | 620 |
| Grain | Chocolate anglia | 0.2 kg (3.5%) | --- % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 14.7 % |
| Boil | Citra | 17 g | 20 min | 13.5 % |
| Boil | Simcoe | 17 g | 15 min | 13.1 % |
| Boil | Amarillo | 17 g | 10 min | 8.8 % |
| Boil | Citra | 13 g | 0 min | 13.5 % |
| Boil | Simcoe | 13 g | 0 min | 13.1 % |
| Boil | Amarillo | 13 g | 0 min | 8.8 % |

Notes

- Na cicha poszlo: 20gr citra, 20 gr simcoe, 20gr amarillo.
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