

American Stout 3xC

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM **35.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Słód Pale Ale (Strzegom) | 1.5 kg (59.1%) | 79 % | 7 |
| Grain | Słód Żytni (Strzegom) | 0.5 kg (19.7%) | 85 % | 6 |
| Grain | Viking melanoidynowy (Red Ale) | 0.1 kg (3.9%) | 75 % | 60 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3.9%) | 68 % | 1200 |
| Grain | Orkiszowy Czekoladowy Weyermann | 0.1 kg (3.9%) | --- % | --- |
| Grain | Strzegom Barwiący | 0.1 kg (3.9%) | 68 % | 1300 |
| Grain | Jęczmień palony Weyermann | 0.1 kg (3.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.04 kg (1.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 60 min | 9.7 % |
| Boil | Citra | 5 g | 30 min | 14.2 % |
| Boil | Chinook | 5 g | 30 min | 12.8 % |
| Boil | Citra | 5 g | 15 min | 14.2 % |
| Boil | Chinook | 5 g | 15 min | 12.8 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 14.2 % |
| Dry Hop | Chinook | 7.5 g | 3 day(s) | 12.8 % |
| Dry Hop | Centennial | 7.5 g | 3 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 4 g | --- |

Notes

- Sporo czasu schodzi na wysłodzenie. Można podzielić warkę na 2 dni.

Piwo bardzo dobre, do powtórzenia.
Dec 30, 2017, 11:57 PM