

# 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*