

# American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **13.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (46.2%)	80 %	---
Liquid Extract	WES ciemny ekstrakt słodowy	1.2 kg (46.2%)	80 %	---
Grain	Jęczmień prażony Viking Malt	0.1 kg (3.8%)	55 %	985
20 min w temp 70C				
Grain	Słód czekaladowy ciemny Viking Malt	0.1 kg (3.8%)	--- %	---
20 min w temp 70C				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.5 %
Boil	Cascade	15 g	60 min	6.9 %
Boil	Citra	5 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis