

# American Stout III

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **28.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22
Grain	Jęczmień palony	0.4 kg (5%)	55 %	985
Grain	Strzegom Karmel 300	0.3 kg (3.8%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	41 g	60 min	14.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	3 min	15.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---