

# Amerikan Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **57.3**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (33.3%)	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (33.3%)	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (23.5%)	80 %	---
Grain	Jęczmień palony	0.25 kg (4.9%)	55 %	985
Grain	Czekoladowy	0.25 kg (4.9%)	60 %	788
Słód VikingMalt czekoladowy ciemny (niestety brak do wyboru)				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	30 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis