

## d stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **21**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (80%)	80 %	7
Grain	Carafa II	0.25 kg (4%)	70 %	812
Grain	Strzegom Karmel 300	0.5 kg (8%)	70 %	299
Grain	Pszeniczny	0.5 kg (8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Dry Hop	East Kent Goldings	40 g	3 day(s)	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	700 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	suska	600 g	Boil	30 min