

simcoe stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **31.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (66.9%)	80 %	5
Grain	Pszeniczny	0.3 kg (8.7%)	85 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (11.6%)	79 %	22
Grain	Special B Malt	0.04 kg (1.2%)	65.2 %	315
Grain	Briess - Caramel Malt 90L	0.15 kg (4.4%)	75 %	177
Grain	Black (Patent) Malt	0.25 kg (7.3%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	15 g	10 min	13.2 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Citra	15 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
lutra	Ale	Liquid	150 ml	omega