

## #15 Cascade American Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **55.6**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (46.6%)	90 %	621
Liquid Extract	ekstrakt słodowy Pale Ale	1.7 kg (46.6%)	80 %	35
Grain	Jęczmień palony	0.25 kg (6.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	90 g	60 min	4 %
Boil	Cascade	60 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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