

#69 American Stout - Simcoe & Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **43**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.71 kg (63.8%) | 80 % | 5 |
| Grain | Rye Malt | 0.14 kg (5.2%) | 63 % | 10 |
| Grain | Oats, Flaked | 0.26 kg (9.7%) | 80 % | 2 |
| Grain | Biscuit Malt | 0.11 kg (4.1%) | 79 % | 45 |
| Grain | Cara Ruby Castle | 0.08 kg (3%) | 72 % | 49 |
| Grain | Caramel/Crystal Malt - 120L | 0.08 kg (3%) | 73 % | 150 |
| Grain | Cafe Light | 0.11 kg (4.1%) | 70 % | 250 |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (1.9%) | 74 % | 1000 |
| Grain | Weyermann - Dehusked Carafa III | 0.09 kg (3.4%) | 70 % | 1400 |
| Grain | Roasted Barley | 0.05 kg (1.9%) | 55 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Iunga | 15 g | 30 min | 9.4 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13.2 % |
| Whirlpool | Citra | 10 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|-----------|----------------|
| Imperial Yeast A10 Darkness | Ale | Slant | 107.75 ml | Imperial Yeast |

Notes

- Wody wysłodkowe po RIS Darkness.
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