

## american stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **34.4**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (74.7%)	87 %	35
Dry Extract	Dry Extract (DME) - Extra Light	0.2 kg (4.4%)	95 %	6
Grain	Weyermann - Carapils	0.15 kg (3.3%)	10 %	4
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.3%)	10 %	30
Grain	Strzegom Karmel 300	0.25 kg (5.5%)	10 %	299
Grain	Jęczmień palony	0.4 kg (8.8%)	10 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Citra	25 g	---	12 %
Whirlpool	Mosaic	25 g	---	10 %
Whirlpool	Simcoe	25 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Other	hopzoil ctz	1 g	Bottling	---