

# American Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **61**
- SRM **27.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Traditional Dark	4 kg (98.8%)	78 %	59
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kawa	70 g	Boil	20 min