

# Americano

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **39.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (55.6%)	79 %	7
Grain	Płatki owsiane	2 kg (31.7%)	60 %	3
Grain	Weyermann - Carafa II	0.5 kg (7.9%)	70 %	1150
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	20 min	12.1 %
Aroma (end of boil)	Ekuanot	60 g	5 min	16.1 %
Whirlpool	Ekuanot	30 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---