

# Americano Stavn

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **42.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (82.4%)	80 %	5
Grain	Słód owsiany Fawcett	0.2 kg (4.7%)	61 %	5
Grain	Special B Castle	0.1 kg (2.4%)	70 %	350
Grain	Extra black	0.25 kg (5.9%)	65 %	1400
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Nelson Sauvignon	15 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---