

# Stout American by Szewczyk

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **46**
- SRM **69.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	GOZDAWA 23L STOUT	1.7 kg (38.6%)	90 %	500
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (38.6%)	90 %	621
Sugar	Cukier	1 kg (22.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	10 g	45 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	10 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis