

Wood Aged American Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **47.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.71 kg (70.8%) | 80 % | 5 |
| Grain | Weyermann - Carafa III | 0.57 kg (7.1%) | 70 % | 1400 |
| Grain | Platki owsiane | 1 kg (12.4%) | 85 % | 3 |
| Grain | Weyermann Chocolate Rye | 0.79 kg (9.8%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Marynka | 30 g | 30 min | 8.1 % |
| Boil | Chinook | 30 g | 15 min | 12.8 % |
| Boil | Simcoe | 30 g | 10 min | 12.1 % |
| Dry Hop | Chinook | 30 g | 4 day(s) | 12.8 % |
| Boil | Sorachi Ace | 30 g | 5 min | 12.8 % |
| Whirlpool | Chinook | 30 g | 1 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 12.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|----------|
| Flavor | Platki wiśniowe macerowane w amaretto, JD i kawie | 20 g | Secondary | 4 day(s) |