

#69 American Stout - Simcoe & Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **43**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.71 kg (63.8%)	80 %	5
Grain	Rye Malt	0.14 kg (5.2%)	63 %	10
Grain	Oats, Flaked	0.26 kg (9.7%)	80 %	2
Grain	Biscuit Malt	0.11 kg (4.1%)	79 %	45
Grain	Cara Ruby Castle	0.08 kg (3%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.08 kg (3%)	73 %	150
Grain	Cafe Light	0.11 kg (4.1%)	70 %	250
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.9%)	74 %	1000
Grain	Weyermann - Dehusked Carafa III	0.09 kg (3.4%)	70 %	1400
Grain	Roasted Barley	0.05 kg (1.9%)	55 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	9.4 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Citra	10 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Imperial Yeast A10 Darkness	Ale	Slant	107.75 ml	Imperial Yeast

Notes

- Wody wysłodkowe po RIS Darkness.
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