

# America Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **24.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	85 %	5
Grain	Viking Wheat Malt	0.2 kg (3.2%)	85 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	85 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	85 %	600
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.8%)	85 %	400
Grain	Strzegom Barwiący	0.1 kg (1.6%)	85 %	1300
Grain	Jęczmień palony	0.05 kg (0.8%)	85 %	985
Grain	Płatki owsiane	0.2 kg (3.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %
Dry Hop	Simcoe	20 g	6 day(s)	13.2 %

## Yeasts

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