

# American Dry stout

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **82**
- SRM **30.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Briess - Chocolate Malt	0.2 kg (4.4%)	60 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Target	15 g	1 min	10.5 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %
Dry Hop	Sybilla	10 g	7 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis