

# American Stout 3xC

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM **35.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	1.5 kg (59.1%)	79 %	7
Grain	Słód Żytni (Strzegom)	0.5 kg (19.7%)	85 %	6
Grain	Viking melanoidynowy (Red Ale)	0.1 kg (3.9%)	75 %	60
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.9%)	68 %	1200
Grain	Orkiszowy Czekoladowy Weyermann	0.1 kg (3.9%)	--- %	---
Grain	Strzegom Barwiący	0.1 kg (3.9%)	68 %	1300
Grain	Jęczmień palony Weyermann	0.1 kg (3.9%)	55 %	985
Grain	Płatki owsiane	0.04 kg (1.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.7 %
Boil	Citra	5 g	30 min	14.2 %
Boil	Chinook	5 g	30 min	12.8 %
Boil	Citra	5 g	15 min	14.2 %
Boil	Chinook	5 g	15 min	12.8 %
Dry Hop	Citra	15 g	3 day(s)	14.2 %
Dry Hop	Chinook	7.5 g	3 day(s)	12.8 %
Dry Hop	Centennial	7.5 g	3 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	---

## Notes

- Sporo czasu schodzi na wysłodzenie. Można podzielić warkę na 2 dni.

Piwo bardzo dobre, do powtórzenia.  
*Dec 30, 2017, 11:57 PM*