

Americano Stavn

- Gravity **15.2 BLG**
- ABV ---
- IBU **47**
- SRM **42.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (82.4%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.7%) | 61 % | 5 |
| Grain | Special B Castle | 0.1 kg (2.4%) | 70 % | 350 |
| Grain | Extra black | 0.25 kg (5.9%) | 65 % | 1400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.7%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Chinook | 30 g | 30 min | 13 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Nelson Sauvign | 15 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |