

Amerikan Stout

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **57.3**
- Style **Amerikan 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 **5 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (33.3%) | 90 % | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (33.3%) | 80 % | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (23.5%) | 80 % | --- |
| Grain | Jęczmień palony | 0.25 kg (4.9%) | 55 % | 985 |
| Grain | Czekoladowy | 0.25 kg (4.9%) | 60 % | 788 |
| Słód VikingMalt czekoladowy ciemny (niestety brak do wyboru) | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 30 g | 60 min | 6 % |

Yeasts

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