

## American Stout

- Gravity **18 BLG**
- ABV ---
- IBU **61**
- SRM **55.4**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	2.9 kg (59.8%)	80 %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (35.1%)	90 %	621
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis