

American Stout

- Gravity **11.7 BLG**
- ABV ---
- IBU **61**
- SRM **27.2**
- 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 | Briess LME - Traditional Dark | 4 kg (98.8%) | 78 % | 59 |
| Grain | Jęczmień palony | 0.05 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|--------|
| Spice | kawa | 70 g | Boil | 20 min |