

American Stout I

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **23.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (44.6%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (44.6%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 35 g | 60 min | 13.5 % |
| Dry Hop | Cascade PL | 20 g | 5 day(s) | 5.2 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 3 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |