

# American Stout I

- Gravity **13.6 BLG**
- ABV ---
- 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 | ---        |