

# Wood Aged American Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **47.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.71 kg (70.8%)	80 %	5
Grain	Weyermann - Carafa III	0.57 kg (7.1%)	70 %	1400
Grain	Platki owsiane	1 kg (12.4%)	85 %	3
Grain	Weyermann Chocolate Rye	0.79 kg (9.8%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	8.1 %
Boil	Chinook	30 g	15 min	12.8 %
Boil	Simcoe	30 g	10 min	12.1 %
Dry Hop	Chinook	30 g	4 day(s)	12.8 %
Boil	Sorachi Ace	30 g	5 min	12.8 %
Whirlpool	Chinook	30 g	1 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Platki wiśniowe macerowane w amaretto, JD i kawie	20 g	Secondary	4 day(s)