

# 140 American Stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **26.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (25.6%)	79 %	10
Grain	Caraaroma	0.4 kg (5.1%)	78 %	400
Grain	Jęczmień palony	0.4 kg (5.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
04	Ale	Slant	300 ml	---