

## 168 American Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **31.3**
- 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 **90 min**
- Evaporation rate **8 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	Fawcett - Pale Chocolate	0.3 kg (4.3%)	71 %	600
Grain	Caraaroma® Weyermann	0.3 kg (4.3%)	78 %	400
Grain	Jęczmień palony	0.4 kg (5.7%)	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	---