

# American Stout 072018

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **37.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	5.5 kg (82.1%)	79 %	4
Grain	Strzegom Barwiący	0.4 kg (6%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.4 kg (6%)	68 %	1202
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	3 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	250 ml	---