

## American stout

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **70**
- SRM **49.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **78.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **54.2 liter(s)**
- Total mash volume **75.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (39.2%)	80 %	5
Grain	Viking Munich Malt	7.3 kg (33.7%)	78 %	22
Grain	Strzegom Czekoladowy ciemny	1.145 kg (5.3%)	68 %	1200
Grain	Jęczmień palony	1.45 kg (6.7%)	55 %	985
Grain	Pilzneński	1.28 kg (5.9%)	81 %	4
Grain	Strzegom Karmel 300	2 kg (9.2%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Boil	Columbus/Tomahawk/Zeus	100 g	65 min	15.4 %
Aroma (end of boil)	Cascade	100 g	15 min	8.1 %