

# American Stout

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **40**
- SRM **32.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński soufflet	5 kg (68.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (20.5%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.7%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	1200
Grain	Strzegom Karmel 150	0.2 kg (2.7%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (USA)-	15 g	60 min	12 %
Boil	Cascade-	20 g	60 min	5.4 %
Boil	Citra-	15 g	60 min	12.2 %
Dry Hop	Citra-	20 g	3 day(s)	12.2 %
Dry Hop	Mosaic-	20 g	3 day(s)	10 %
Dry Hop	Amarillo-	20 g	3 day(s)	9.5 %