

# AMERICAN STOUT

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **38.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (72%)     | 85 %  | 7    |
| Grain | Strzegom Wiedeński          | 0.5 kg (7.2%)  | 79 %  | 10   |
| Grain | Caramel/Crystal Malt - 30L  | 0.5 kg (7.2%)  | 75 %  | 59   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.2%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.22 kg (3.2%) | 1 %   | 1100 |
| Grain | płatki jęczmienne           | 0.22 kg (3.2%) | 60 %  | 4    |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 50 g   | 60 min   | 11 %       |
| Boil      | Idaho 7 | 25 g   | 10 min   | 12.7 %     |
| Whirlpool | Idaho 7 | 25 g   | 10 min   | 12.7 %     |
| Dry Hop   | Idaho 7 | 50 g   | 3 day(s) | 12.7 %     |