

# American Stout 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **23.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 2.6 kg (90%)   | --- % | --- |
| Grain | Jęczmień palony          | 0.23 kg (8%)   | 55 %  | 985 |
| Grain | Fawcett - Pale Chocolate | 0.06 kg (2.1%) | 71 %  | 600 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 10 g   | 60 min   | 10.5 %     |
| Boil    | Lemon drop | 10 g   | 15 min   | 4.6 %      |
| Boil    | Lemon drop | 10 g   | 5 min    | 4.6 %      |
| Boil    | Azacca     | 10 g   | 5 min    | 14 %       |
| Dry Hop | Lemon drop | 10 g   | 7 day(s) | 4.6 %      |
| Dry Hop | Azacca     | 10 g   | 7 day(s) | 14 %       |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 100 ml | Fermentum Mobile |