

American Stout 17 Blg

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **35.2**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (51.6%) | --- % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (31%) | --- % | 4 |
| Grain | Jęczmień palony | 0.5 kg (5.2%) | 55 % | 1000 |
| Grain | Fawcett - Pale Chocolate | 0.27 kg (2.8%) | 71 % | 550 |
| Grain | Black Bestmalz | 0.22 kg (2.3%) | --- % | 1200 |
| Grain | Pszeniczny | 0.2 kg (2.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Simcoe | 35 g | 15 min | 13.2 % |
| Boil | Simcoe | 35 g | 5 min | 13.2 % |
| Boil | Simcoe | 35 g | 1 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |