

# American Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **37.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **58.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (43.3%)	85 %	7
Grain	Weyermann Monachijski typ II	3.5 kg (23.3%)	79 %	22
Grain	Weyermann Caramunich 3	1.5 kg (10%)	76 %	150
Grain	Płatki jęczmienne	1 kg (6.7%)	85 %	3
Grain	Płatki owsiane	1 kg (6.7%)	85 %	3
Grain	Weyermann-Pszenciczny Czekoladowy	0.7 kg (4.7%)	73 %	1001
Grain	Carafa II	0.5 kg (3.3%)	70 %	812
Grain	Jęczmień palony	0.3 kg (2%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Idaho 7	20 g	15 min	12.7 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Idaho 7	20 g	0 min	12.7 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Idaho 7	80 g	3 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	350 ml	White Labs