

# American Stout Klasyk

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **38.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilznieński                     | 5.8 kg (74.4%) | 81 %  | 4    |
| Grain | Płatki owsiane                  | 0.4 kg (5.1%)  | 60 %  | 3    |
| Grain | Caramel/Crystal Malt - 80L      | 0.6 kg (7.7%)  | 74 %  | 158  |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (6.4%)  | 70 %  | 1024 |
| Grain | Weyermann - Chocolate Wheat     | 0.5 kg (6.4%)  | 74 %  | 788  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Iunga  | 50 g   | 60 min   | 11.5 %     |
| Whirlpool | Simcoe | 100 g  | 1 min    | 13.2 %     |
| Whirlpool | Citra  | 100 g  | 1 min    | 12 %       |
| Dry Hop   | Mosaic | 100 g  | 2 day(s) | 10 %       |