

# American Stout

- Gravity **17 BLG**
- ABV ---
- IBU **85**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.9 kg (87.6%)	79 %	6
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Columbus/Tomahawk/Zeus	5 g	5 day(s)	15.5 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Cascade	35 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis