

# American Stout 2020

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **46.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18%)	79 %	16
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Grain	Palone ziarno jęczmienia	0.5 kg (9%)	68 %	1050
Grain	Simpsons - Coffee Malt	0.5 kg (9%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %