

American stout

- Gravity **14.4 BLG**
- ABV ---
- IBU **31**
- SRM **34.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (76.9%) | 90 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.6%) | 90 % | 16 |
| Grain | Jęczmień palony | 0.35 kg (6.7%) | 55 % | 985 |
| Grain | pale chocolate | 0.25 kg (4.8%) | --- % | --- |
| Grain | Weyermann - Carafa II | 0.1 kg (1.9%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 40 min | 13 % |
| Boil | Simcoe | 15 g | 14 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |