

# American stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **35.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (83.3%)	80 %	6
Grain	Płatki owsiane	0.1 kg (4.2%)	85 %	3
Grain	Jęczmień palony	0.1 kg (4.2%)	55 %	1150
Grain	Caramel/Crystal Malt - 10L	0.1 kg (4.2%)	75 %	160
Grain	Weyermann - Carafa II	0.1 kg (4.2%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	20 g	60 min	11 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Yeast & Nutrient	Wine	Dry	8 g	Yeast & Nutrient