

# American STOUT 50

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **54**
- SRM **29.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (76.2%)	80 %	7
Grain	Jęczmień palony	0.375 kg (4.8%)	55 %	985
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150
Grain	Carafa II	0.125 kg (1.6%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.125 kg (1.6%)	68 %	1202
Adjunct	Płatki żytnie	1 kg (12.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	10.5 %
Boil	Centennial	40 g	15 min	10.5 %
Boil	Centennial	40 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile