

# Resztkowy American Stout

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **50**
- SRM **37.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.8 kg (33.5%)	83 %	6
Grain	Strzegom Monachijski typ II	2.2 kg (26.3%)	79 %	22
Grain	Strzegom Czekoladowy 400	2 kg (24%)	68 %	400
Grain	Strzegom Karmel 150	1 kg (12%)	75 %	150
Grain	Płatki owsiane	0.35 kg (4.2%)	67 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	30 min	10 %
Boil	Sabro	100 g	5 min	8 %