

# USASTOUT

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- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **39**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 2.5 kg (75.8%) | 80 %  | 5    |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (6.1%)  | 80 %  | 6    |
| Grain | Strzegom Karmel 600        | 0.2 kg (6.1%)  | 68 %  | 600  |
| Grain | Czekoladowy żytni Weyer    | 0.2 kg (6.1%)  | 55 %  | 650  |
| Grain | Jęczmień palony            | 0.2 kg (6.1%)  | 55 %  | 1000 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 20 g   | 60 min | 11 %       |
| Boil    | Centennial | 15 g   | 5 min  | 8.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 1 g    | Safale     |