

#13 American Stout (scooby base)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **30**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5.5 kg (87.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (4.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 45 g | 60 min | 10 % |
| Boil | Centennial | 25 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Jęczmień palony na koniec zacierania.

Na bazie receptury scooby'iego z piwo.org.
Mar 27, 2019, 9:55 PM