

140 American Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **26.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (64.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (25.6%) | 79 % | 10 |
| Grain | Caraaroma | 0.4 kg (5.1%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.4 kg (5.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 14.7 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 04 | Ale | Slant | 300 ml | --- |