

168 American Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **31.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (28.6%)	79 %	10
Grain	Fawcett - Pale Chocolate	0.3 kg (4.3%)	71 %	600
Grain	Caraaroma® Weyermann	0.3 kg (4.3%)	78 %	400
Grain	Jęczmień palony	0.4 kg (5.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	1 min	13.6 %
Dry Hop	Citra	15 g	5 day(s)	13.6 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %
Dry Hop	Amarillo	15 g	5 day(s)	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Slant	300 ml	---