

## 7. American Stout

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **64**
- SRM **37.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (85.7%)	79 %	6
Grain	Strzegom Karmel 150	0.15 kg (4.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.3%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (5.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	26 g	60 min	10.5 %
Boil	Centennial	12 g	10 min	10.5 %
Boil	Centennial	12 g	5 min	10.5 %

### Yeasts

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