

# AMERICAN STOUT

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **38.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (72%)	85 %	7
Grain	Strzegom Wiedeński	0.5 kg (7.2%)	79 %	10
Grain	Caramel/Crystal Malt - 30L	0.5 kg (7.2%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.2%)	68 %	1200
Grain	Jęczmień palony	0.22 kg (3.2%)	1 %	1100
Grain	płatki jęczmienne	0.22 kg (3.2%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Idaho 7	25 g	10 min	12.7 %
Whirlpool	Idaho 7	25 g	10 min	12.7 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %