

# American Stout 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **23.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (90%)	--- %	---
Grain	Jęczmień palony	0.23 kg (8%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.06 kg (2.1%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10.5 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Lemon drop	10 g	5 min	4.6 %
Boil	Azacca	10 g	5 min	14 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %
Dry Hop	Azacca	10 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile