

American stout 2024

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **35.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.83 kg (80.9%)	82 %	4
Grain	Płatki owsiane	0.25 kg (7.1%)	60 %	3
Grain	Jęczmień palony R	0.42 kg (12%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat r	3 g	60 min	12 %
Boil	Chinook	8 g	22 min	13.3 %
Boil	Centennial	8 g	22 min	10.9 %
Boil	Chinook	10 g	12 min	13.3 %
Boil	Centennial	10 g	12 min	10.9 %
Boil	Chinook	10 g	1 min	13.3 %
Boil	Centennial	10 g	1 min	10.9 %
Dry Hop	Chinook	10 g	7 day(s)	13.3 %
Dry Hop	Centennial	10 g	7 day(s)	10.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis