

# American Stout

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- Gravity **16.8 BLG**
- ABV ---
- IBU **56**
- SRM **37.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (87.4%)	79 %	6
Grain	Jęczmień palony	0.2 kg (4.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.6%)	68 %	1200
Grain	Carafa	0.15 kg (3.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Chinook	15 g	30 min	13 %
Boil	Chinook	15 g	1 min	13 %
Boil	Citra	15 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	100 ml	White Labs