

American Stout

- Gravity **13.9 BLG**
- ABV ---
- IBU **57**
- SRM **40**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (76.9%) | 79 % | 6 |
| Grain | Weyermann - Dark Wheat Malt | 0.3 kg (5.8%) | 85 % | 14 |
| Grain | płatki jęczmienne | 0.4 kg (7.7%) | 65 % | --- |
| Grain | Jęczmień palony | 0.25 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | Pacifica (NZ) | 40 g | 25 min | 4.8 % |
| Aroma (end of boil) | Pacifica (NZ) | 30 g | 5 min | 4.8 % |
| Dry Hop | Dr Rudi | 15 g | 5 day(s) | 11.8 % |
| Dry Hop | Ahtanum | 20 g | 5 day(s) | 5 % |
| Dry Hop | Pacifica (NZ) | 30 g | 5 day(s) | 4.8 % |