

# American stout

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **35.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt       | 2 kg (83.3%)  | 80 %  | 6    |
| Grain | Płatki owsiane             | 0.1 kg (4.2%) | 85 %  | 3    |
| Grain | Jęczmień palony            | 0.1 kg (4.2%) | 55 %  | 1150 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (4.2%) | 75 %  | 160  |
| Grain | Weyermann - Carafa II      | 0.1 kg (4.2%) | 70 %  | 1150 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lunga | 20 g   | 60 min | 11 %       |
| Boil    | Citra | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name             | Type | Form | Amount | Laboratory       |
|------------------|------|------|--------|------------------|
| Yeast & Nutrient | Wine | Dry  | 8 g    | Yeast & Nutrient |