american stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **50.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(58.8%)*	81 %	4
Grain	Special B Castle	0.4 kg *(11.8%)*	70 %	350
Grain	Fawcett - Pale Chocolate	0.3 kg *(8.8%)*	71 %	600
Grain	Carafa III	0.2 kg *(5.9%)*	70 %	1034
Grain	Płatki owsiane	0.3 kg *(8.8%)*	85 %	3
Grain	Caraaroma	0.2 kg *(5.9%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %
Dry Hop	Eureka!	50 g	5 day(s)	18 %