

# American stout

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **25.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.85 kg (57%)	80 %	5
Grain	Strzegom Monachijski typ II	2.2 kg (32.6%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (4.4%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Mash	Cascade	50 g	12 min	6 %
Dry Hop	Mosaic	50 g	11 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale