

American Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **37.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **58.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (43.3%) | 85 % | 7 |
| Grain | Weyermann Monachijski typ II | 3.5 kg (23.3%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 1.5 kg (10%) | 76 % | 150 |
| Grain | Płatki jęczmienne | 1 kg (6.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (6.7%) | 85 % | 3 |
| Grain | Weyermann-Pszenciczny Czekoladowy | 0.7 kg (4.7%) | 73 % | 1001 |
| Grain | Carafa II | 0.5 kg (3.3%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.3 kg (2%) | 55 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 60 g | 60 min | 15.5 % |
| Boil | Idaho 7 | 20 g | 15 min | 12.7 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Idaho 7 | 20 g | 0 min | 12.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Idaho 7 | 80 g | 3 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 350 ml | White Labs |