

stout

- Gravity **16.6 BLG**
- ABV ---
- IBU **44**
- SRM **6.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 13 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Centennial | 20 g | 60 min | 10.5 % |
| Boil | Cascade | 30 g | 22 min | 6 % |
| Boil | Hallertau | 20 g | 22 min | 9 % |
| Boil | Cascade | 30 g | 8 min | 6 % |