

# USASTOUT

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- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **39**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (75.8%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.2 kg (6.1%)	80 %	6
Grain	Strzegom Karmel 600	0.2 kg (6.1%)	68 %	600
Grain	Czekoladowy żytni Weyer	0.2 kg (6.1%)	55 %	650
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Centennial	15 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	1 g	Safale