

XSolve American Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **34.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (67.7%)	80 %	7
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2
Grain	Monachijski	0.7 kg (10.5%)	80 %	16
Grain	Carafa II	0.35 kg (5.3%)	70 %	812
Grain	Caraaroma	0.35 kg (5.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale