

# American Stout

- Gravity **15.4 BLG**
- ABV ---
- IBU **61**
- SRM **59.8**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (45%)	79 %	6
Grain	Monachijski	1.8 kg (30%)	80 %	16
Grain	Simpsons - Coffee Malt	0.5 kg (8.3%)	74 %	296
Grain	Strzegom Karmel 300	0.3 kg (5%)	70 %	299
Grain	Briess - Chocolate Malt	0.25 kg (4.2%)	60 %	690
Grain	Jęczmień palony	0.45 kg (7.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	15 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Boil	Chinook	15 g	15 min	13 %

## Yeasts

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