

# American Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **23**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (79.2%)	79 %	6
Grain	Strzegom Pszeniczny	0.25 kg (3.5%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.6%)	75 %	30
Grain	Czekoladowy	0.35 kg (4.9%)	60 %	788
Grain	Płatki pszeniczne	0.2 kg (2.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.8%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Mosaic	30 g	15 min	10 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---