

# American Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **41.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (70.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (3.7%)	80 %	6
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Żytni	0.1 kg (1.9%)	85 %	8
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034
Grain	Czekoladowy	0.2 kg (3.7%)	60 %	788
Grain	Strzegom Barwiący	0.2 kg (3.7%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Mosaic	25 g	1 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Cascade	25 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min