

American stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **32.4**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.5 kg (70.3%) | 80 % | 7 |
| Grain | Oats, Flaked | 0.7 kg (10.9%) | 80 % | 2 |
| Grain | Briess - Chocolate Malt | 0.4 kg (6.3%) | 60 % | 690 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (7.8%) | 72 % | 236 |
| Grain | Roasted Barley | 0.2 kg (3.1%) | 20 % | 591 |
| Grain | Black (Patent) Malt | 0.1 kg (1.6%) | 20 % | 985 |