

Resztkowy American Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **50**
- SRM **37.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 2.8 kg (33.5%) | 83 % | 6 |
| Grain | Strzegom Monachijski typ II | 2.2 kg (26.3%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy 400 | 2 kg (24%) | 68 % | 400 |
| Grain | Strzegom Karmel 150 | 1 kg (12%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.35 kg (4.2%) | 67 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 70 g | 30 min | 10 % |
| Boil | Sabro | 100 g | 5 min | 8 % |