

## stout

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- Gravity **16.6 BLG**
- ABV ---
- IBU **44**
- SRM **6.7**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	13 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Centennial	20 g	60 min	10.5 %
Boil	Cascade	30 g	22 min	6 %
Boil	Hallertau	20 g	22 min	9 %
Boil	Cascade	30 g	8 min	6 %