

UStout

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **96**
- SRM **63.7**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (63.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (10.6%) | 55 % | 985 |
| Grain | Pszeniczny | 0.2 kg (4.3%) | 85 % | 4 |
| Grain | Czekoladowy | 0.5 kg (10.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 11.5 % |
| Boil | Mosaic | 10 g | 60 min | 11.8 % |
| Whirlpool | Chinook | 40 g | 30 min | 11.5 % |
| Whirlpool | Mosaic | 40 g | 30 min | 11.8 % |