

# UStout

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- 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 %