

# American stout 13

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM ---
- 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 **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	2.7 kg (46.2%)	--- %	---
Grain	Monachijski	1 kg (17.1%)	--- %	---
Grain	Cofee 500	0.5 kg (8.5%)	--- %	---
Grain	Karmelowy 300	0.3 kg (5.1%)	--- %	---
Grain	Jeczmien palony	0.45 kg (7.7%)	--- %	---
Grain	Chocolate	0.25 kg (4.3%)	--- %	---
Grain	Pszeniczny jasny	0.25 kg (4.3%)	--- %	---
Grain	Płatki owsiane błyskawiczne	0.4 kg (6.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	45 min	14.7 %
Boil	Simcoe	20 g	20 min	13.1 %
Boil	Amarillo	20 g	10 min	8.8 %
Boil	Simcoe	10 g	0 min	13.1 %
Boil	Amarillo	10 g	0 min	8.8 %

## Notes

- Na cicha poszlo: 20 gr simcoe, 20 gr amarillo.  
*Jan 30, 2018, 7:50 PM*