

## American Stout 072018

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **37.9**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Malteurop Pilzneński         | 5.5 kg (82.1%) | 79 %  | 4    |
| Grain | Strzegom Barwiący            | 0.4 kg (6%)    | 68 %  | 1300 |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.4 kg (6%)    | 68 %  | 1202 |
| Grain | Płatki owsiane               | 0.4 kg (6%)    | 85 %  | 3    |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 20 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 3 min  | 13.2 %     |

### Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 250 ml | ---        |