

# AMERICAN STOUT

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **35.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE	3.7 kg (59.7%)	80 %	8
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	coffe Castle malting	0.5 kg (8.1%)	--- %	500
Grain	Strzegom Karmel 300	0.3 kg (4.8%)	70 %	299
Grain	Jęczmień palony	0.45 kg (7.3%)	55 %	985
Grain	chocolate	0.25 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	20 min	13.2 %
Boil	simcoe	25 g	5 min	13 %
Boil	simcoe	20 g	60 min	13 %
Whirlpool	simcoe	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- Wyszło 22L 16brix  
Fermentacja burzliwa 5dni  
fermentacja cicha 14 dni  
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