

# American Stout

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- Gravity **13.9 BLG**
- ABV ---
- IBU **57**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.9%)	79 %	6
Grain	Weyermann - Dark Wheat Malt	0.3 kg (5.8%)	85 %	14
Grain	płatki jęczmienne	0.4 kg (7.7%)	65 %	---
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Pacifica (NZ)	40 g	25 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	30 g	5 min	4.8 %
Dry Hop	Dr Rudi	15 g	5 day(s)	11.8 %
Dry Hop	Ahtanum	20 g	5 day(s)	5 %
Dry Hop	Pacifica (NZ)	30 g	5 day(s)	4.8 %