

# American Stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **76**
- SRM **28.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (87%)	80 %	7
Grain	Briess - Roasted Barley	0.2 kg (8.7%)	55 %	591
Grain	Black (Patent) Malt	0.1 kg (4.3%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis