

# American stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **25.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3.85 kg (57%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 2.2 kg (32.6%) | 79 %  | 22   |
| Grain | Strzegom Karmel 300         | 0.3 kg (4.4%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3%)    | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.2 kg (3%)    | 70 %  | 1000 |

## Hops

| Use for | Name                   | Amount | Time      | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Mash    | Columbus/Tomahawk/Zeus | 35 g   | 60 min    | 15.5 %     |
| Mash    | Cascade                | 50 g   | 12 min    | 6 %        |
| Dry Hop | Mosaic                 | 50 g   | 11 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |