

# American Stout

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **68**
- SRM **30.2**
- 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 **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (67.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (20.8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.2%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Mosaic	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Chinook	40 g	10 min	13 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale