

## stout us04

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **26.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chocolate Malt (US)	0.3 kg (4.2%)	60 %	690
Grain	Black Barley (Roast Barley)	0.3 kg (4.2%)	55 %	985
Grain	Cara-Pils/Dextrine	5 kg (69.4%)	72 %	4
Grain	Cara-Pils/Dextrine	0.3 kg (4.2%)	72 %	50
Adjunct	Briess - Barley Flakes	0.4 kg (5.6%)	70 %	3
Grain	Oats, Flaked	0.4 kg (5.6%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (6.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	8.5 %

### Yeasts

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