

# AMERICAN STOUT

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **35.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | PALE ALE             | 3.7 kg (59.7%) | 80 %  | 8   |
| Grain | Monachijski          | 1 kg (16.1%)   | 80 %  | 16  |
| Grain | coffe Castle malting | 0.5 kg (8.1%)  | --- % | 500 |
| Grain | Strzegom Karmel 300  | 0.3 kg (4.8%)  | 70 %  | 299 |
| Grain | Jęczmień palony      | 0.45 kg (7.3%) | 55 %  | 985 |
| Grain | chocolate            | 0.25 kg (4%)   | --- % | --- |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 25 g   | 20 min | 13.2 %     |
| Boil      | simcoe | 25 g   | 5 min  | 13 %       |
| Boil      | simcoe | 20 g   | 60 min | 13 %       |
| Whirlpool | simcoe | 30 g   | 60 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Notes

- Wyszło 22L 16brix  
Fermentacja burzliwa 5dni  
fermentacja cicha 14 dni  
*Jun 20, 2017, 7:21 PM*