

## #13 American Stout (scooby base)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **30**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	Strzegom Pilzneński	5.5 kg (87.3%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.2%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Boil	Centennial	25 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Jęczmień palony na koniec zacierania.

Na bazie receptury scooby'iego z piwo.org.  
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