

# Almost like the blues

---

- Gravity **16.8 BLG**
- ABV ---
- IBU **29**
- SRM **33.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	1.25 kg (18.2%)	85 %	5
Grain	Caraaroma	0.5 kg (7.3%)	78 %	400
Grain	Castle Pale Ale	3 kg (43.8%)	80 %	8
Grain	Briess - Pilsen Malt	1 kg (14.6%)	80.5 %	2
Grain	Caramunich® typ I	0.5 kg (7.3%)	73 %	80
Grain	Fawcett - Pale Chocolate	0.5 kg (7.3%)	71 %	600
Grain	Briess - Dark Chocolate Malt	0.1 kg (1.5%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	15 min	12.5 %
Dry Hop	Sorachi Ace	50 g	5 day(s)	12.5 %

## Yeasts

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