

American Stout 072018

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **37.9**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Malteurop Pilzneński | 5.5 kg (82.1%) | 79 % | 4 |
| Grain | Strzegom Barwiący | 0.4 kg (6%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (6%) | 68 % | 1202 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 3 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 250 ml | --- |