

## American Stout 17 Blg

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **59**
- SRM **35.2**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (51.6%)	--- %	5
Grain	Strzegom Pilzneński	3 kg (31%)	--- %	4
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	1000
Grain	Fawcett - Pale Chocolate	0.27 kg (2.8%)	71 %	550
Grain	Black Bestmalz	0.22 kg (2.3%)	--- %	1200
Grain	Pszeniczny	0.2 kg (2.1%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (5.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Simcoe	35 g	15 min	13.2 %
Boil	Simcoe	35 g	5 min	13.2 %
Boil	Simcoe	35 g	1 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis