

# American Stout

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- Gravity **16.8 BLG**
- ABV ---
- IBU **56**
- SRM **37.5**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale              | 3.8 kg (87.4%) | 79 %  | 6    |
| Grain | Jęczmień palony                | 0.2 kg (4.6%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (4.6%)  | 68 %  | 1200 |
| Grain | Carafa                         | 0.15 kg (3.4%) | 70 %  | 664  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 12.8 %     |
| Boil    | Chinook | 15 g   | 30 min | 13 %       |
| Boil    | Chinook | 15 g   | 1 min  | 13 %       |
| Boil    | Citra   | 15 g   | 1 min  | 12 %       |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 100 ml | White Labs |