

# American Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **23**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 5.7 kg (79.2%) | 79 %  | 6    |
| Grain | Strzegom Pszeniczny              | 0.25 kg (3.5%) | 81 %  | 6    |
| Grain | Karmelowy Jasny 30EBC            | 0.4 kg (5.6%)  | 75 %  | 30   |
| Grain | Czekoladowy                      | 0.35 kg (4.9%) | 60 %  | 788  |
| Grain | Płatki pszeniczne                | 0.2 kg (2.8%)  | 85 %  | 3    |
| Grain | Płatki owsiane                   | 0.2 kg (2.8%)  | 85 %  | 3    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.4%)  | 73 %  | 1001 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 30 g   | 60 min   | 9.5 %      |
| Boil    | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil    | Mosaic   | 30 g   | 15 min   | 10 %       |
| Dry Hop | Mosaic   | 60 g   | 7 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |