

# American stout

- Gravity **14.4 BLG**
- ABV ---
- IBU **31**
- SRM **34.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.9%)	90 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.6%)	90 %	16
Grain	Jęczmień palony	0.35 kg (6.7%)	55 %	985
Grain	pale chocolate	0.25 kg (4.8%)	--- %	---
Grain	Weyermann - Carafa II	0.1 kg (1.9%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	40 min	13 %
Boil	Simcoe	15 g	14 min	13 %
Aroma (end of boil)	Simcoe	25 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis