

# American Stout

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- Gravity **13.9 BLG**
- ABV ---
- IBU **57**
- SRM **40**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 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%)   | 79 %  | 6    |
| Grain | Weyermann - Dark Wheat Malt | 0.3 kg (5.8%)  | 85 %  | 14   |
| Grain | płatki jęczmienne           | 0.4 kg (7.7%)  | 65 %  | ---  |
| Grain | Jęczmień palony             | 0.25 kg (4.8%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.8%) | 68 %  | 1200 |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Dr Rudi       | 30 g   | 60 min   | 11.8 %     |
| Boil                | Pacifica (NZ) | 40 g   | 25 min   | 4.8 %      |
| Aroma (end of boil) | Pacifica (NZ) | 30 g   | 5 min    | 4.8 %      |
| Dry Hop             | Dr Rudi       | 15 g   | 5 day(s) | 11.8 %     |
| Dry Hop             | Ahtanum       | 20 g   | 5 day(s) | 5 %        |
| Dry Hop             | Pacifica (NZ) | 30 g   | 5 day(s) | 4.8 %      |