

# American Stout Klasyk

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **38.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.8 kg (74.4%)	81 %	4
Grain	Płatki owsiane	0.4 kg (5.1%)	60 %	3
Grain	Caramel/Crystal Malt - 80L	0.6 kg (7.7%)	74 %	158
Grain	Weyermann - Dehusked Carafo III	0.5 kg (6.4%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.5 kg (6.4%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11.5 %
Whirlpool	Simcoe	100 g	1 min	13.2 %
Whirlpool	Citra	100 g	1 min	12 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %