

# stout

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **34.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (63.5%)	80 %	4
Grain	Caraaroma	0.2 kg (6.3%)	78 %	400
Grain	Carafa III	0.25 kg (7.9%)	70 %	1400
Grain	Oats, Flaked	0.5 kg (15.9%)	80 %	2
Grain	Strzegom Karmel 30	0.2 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	15.1 %
Aroma (end of boil)	Citra	5 g	5 min	12.5 %
Aroma (end of boil)	Amarillo	5 g	5 min	8.3 %
Aroma (end of boil)	Equinox	5 g	5 min	15.1 %