

American stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **32.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (70.3%)	80 %	7
Grain	Oats, Flaked	0.7 kg (10.9%)	80 %	2
Grain	Briess - Chocolate Malt	0.4 kg (6.3%)	60 %	690
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.8%)	72 %	236
Grain	Roasted Barley	0.2 kg (3.1%)	20 %	591
Grain	Black (Patent) Malt	0.1 kg (1.6%)	20 %	985