

## 7. American Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **64**
- SRM **37.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3 kg (85.7%)   | 79 %  | 6    |
| Grain | Strzegom Karmel 150         | 0.15 kg (4.3%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (4.3%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.2 kg (5.7%)  | 55 %  | 985  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 26 g   | 60 min | 10.5 %     |
| Boil    | Centennial | 12 g   | 10 min | 10.5 %     |
| Boil    | Centennial | 12 g   | 5 min  | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |