

# American Stout #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **65**
- SRM **32.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (Weyermann)	2.2 kg (58.7%)	82.23 %	7
Grain	Viking Munich Malt Light	1 kg (26.7%)	78 %	41
Grain	Carafa II	0.2 kg (5.3%)	70 %	1111
Grain	Karmelowy 600	0.2 kg (5.3%)	70.45 %	600
Grain	Caramel/Crystal Malt - 60L	0.15 kg (4%)	74 %	314

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	20 min	8.3 %
Boil	Simcoe	10 g	15 min	12.1 %
Boil	Simcoe	10 g	5 min	12.1 %
Boil	Amarillo	20 g	0 min	8.3 %
Whirlpool	Amarillo	10 g	60 min	8.3 %
Boil	Horizon	12 g	60 min	14 %
Boil	Simcoe	10 g	30 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Amerykański sen	Ale	Liquid	10 ml	Fermentum Mobile
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