

American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **39.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.6%)	80 %	5
Grain	Monachijski	1 kg (15.3%)	80 %	16
Grain	Oats, Flaked	1 kg (15.3%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.375 kg (5.7%)	72 %	236
Grain	Weyermann - Dehusked Carafa III	0.35 kg (5.4%)	70 %	1024
Grain	Extra black	0.3 kg (4.6%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.4 %
Boil	Chinook	20 g	20 min	13 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl ₂	5 g	Mash	60 min
Water Agent	Lactic Acid	3 g	Mash	60 min
Fining	Whirlflock-T	2.5 g	Boil	10 min