

# American stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **57**
- SRM **38.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (64.2%)	80 %	5
Grain	Pszeniczny	0.4 kg (9.9%)	85 %	4
Grain	crystal red	0.2 kg (4.9%)	70 %	400
Grain	Płatki owsiane	0.35 kg (8.6%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.2%)	73 %	1001
Grain	Carafa III	0.15 kg (3.7%)	70 %	1034
Grain	brown	0.1 kg (2.5%)	70 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	7 g	60 min	8.5 %
Boil	Citra	7 g	60 min	13.4 %
Boil	Amarillo	10 g	45 min	8.5 %
Boil	Citra	10 g	15 min	13.4 %
Boil	Amarillo	10 g	15 min	8.5 %
Boil	Centennial	10 g	10 min	10.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

- Ciemne słody wsypane w 50min zacierania.  
*Sep 10, 2021, 10:57 PM*