

# American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **28.6**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Żytni	1 kg (13.7%)	85 %	8
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (6.8%)	61 %	5
Grain	Viking Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Grain	Carafa II	0.2 kg (2.7%)	70 %	812
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Briess - Chocolate Malt	0.2 kg (2.7%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Belma	30 g	20 min	9.4 %
Boil	Azacca	30 g	20 min	14 %
Boil	Chinook	30 g	20 min	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis