

# AMERICAN STOUT

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **39.7**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (56.3%)	80 %	6
Grain	Viking Monachijski Ciemny	1.5 kg (21.1%)	80 %	22
Grain	Płatki jęczmienne (błyskawiczne)	0.8 kg (11.3%)	60 %	4
Grain	Viking Czekoladowy Ciemny	0.3 kg (4.2%)	67 %	1000
Grain	Weyermann Jęczmień palony	0.3 kg (4.2%)	55 %	1000
Grain	Carafa special III	0.2 kg (2.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	10 %
Boil	Cascade	30 g	10 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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BRY-97 American West Coast	Ale	Dry	11 g	Lallemand
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