

# AMERICAN STOUT

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **32.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt       | 4 kg (70.2%)   | 85 %  | 7    |
| Grain | Żytni                           | 0.6 kg (10.5%) | 85 %  | 8    |
| Grain | Strzegom Czekoladowy jasny      | 0.5 kg (8.8%)  | 68 %  | 400  |
| Grain | Jęczmień palony                 | 0.2 kg (3.5%)  | 55 %  | 985  |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3.5%)  | 70 %  | 1200 |
| Grain | Weyermann Caramunich 3          | 0.2 kg (3.5%)  | 76 %  | 150  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 16.1 %     |
| Boil    | Mosaic                 | 50 g   | 5 min    | 12.3 %     |
| Boil    | Simcoe                 | 50 g   | 0 min    | 13.2 %     |
| Dry Hop | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Mosaic                 | 50 g   | 5 day(s) | 12.3 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |