

# American Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **39.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (18.5%)	80 %	20
Grain	Fawcett - Pale Chocolate	0.5 kg (9.3%)	71 %	600
Grain	Jęczmień palony	0.4 kg (7.4%)	55 %	985
Grain	Oats, Flaked	0.5 kg (9.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	Harris Pure Brew	10 g	Primary	---
Water Agent	Gips piwowarski	5 g	Mash	---

### Notes

- Fermentacja burzliwa: start w 16°C, podnosić o stopień przez 4 dni; przetrzymać w 20-21°C przez ~3 dni  
Fermentacja cicha: 10 dni; chmiel na zimno dodać w 15°C na 4 dni  
Cold crash; nagazować do 2.0 vol.  
*Dec 28, 2023, 2:58 PM*