

# AMERICAN STOUT 14,5 BLG #61

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **40.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt        | 5 kg (78.1%)  | 85 %  | 7    |
| Grain | Strzegom Czekoladowy ciemny      | 0.6 kg (9.4%) | 68 %  | 1200 |
| Grain | Jęczmień palony                  | 0.2 kg (3.1%) | 55 %  | 985  |
| Grain | Płatki jęczmienne                | 0.4 kg (6.3%) | 60 %  | 4    |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.1%) | 73 %  | 120  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Azacca  | 30 g   | 45 min   | 14 %       |
| Aroma (end of boil) | Equinox | 15 g   | 0 min    | 13.1 %     |
| Dry Hop             | Equinox | 15 g   | 5 day(s) | 13.1 %     |
| Dry Hop             | Cascade | 30 g   | 5 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |     |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 23 g | --- |
|--------------|-----|-----|------|-----|