

# American Stout 16Blg - browar.biz

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **22.2**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.13 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.85 kg (67%)	80 %	5
Grain	Monachijski	1.2 kg (20.9%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.3 kg (5.2%)	75 %	20
Grain	Czekoladowy	0.2 kg (3.5%)	60 %	788
Grain	Strzegom pszenica prażona	0.2 kg (3.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Cascade	50 g	1 min	6 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Notes

- Po 90 min zacierania bez słodów ciemnych dodajemy na 15min słody ciemne.  
*Mar 5, 2021, 9:36 PM*