

## American stout 2022

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **40.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **75 C**, Time **20 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (59.5%)	80 %	7
Grain	Rye Malt	1 kg (11.9%)	63 %	10
Grain	Roasted Barley	0.5 kg (6%)	55 %	591
Grain	Wheat, Roasted	0.5 kg (6%)	54.3 %	837
Grain	Briess - Dark Chocolate Malt	0.2 kg (2.4%)	60 %	827
Grain	Black Barley (Roast Barley)	0.2 kg (2.4%)	55 %	1350
Grain	Platki owsiane	1 kg (11.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	40 g	20 min	7.6 %
Boil	Wai-iti	100 g	20 min	2.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's