

American Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **32**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (70.2%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (17.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.3 kg (5.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3.5%) | 68 % | 1202 |
| Grain | coffe | 0.1 kg (1.8%) | 70 % | 470 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 40 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 5 min | 15.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| gęstwa z sweet stout | Ale | Slant | 500 ml | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie 17l wody,
Wysładzanie 18l wody temp 68 stopni
Po wysładzaniu 25l brzeczki o 10blg
Po gotowaniu 23l brzeczki o 12blg
01.08.2017 na burzliwą
09.08.2017 na cichą 3,4 blg
16.08.2017 butelkowanie 3,3 blg, 115g cukru na 21 l.
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