

American Stout

- Gravity **15 BLG**
- ABV ---
- IBU **76**
- SRM **28.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 6 |
| Grain | Pilzneński | 2 kg (33.3%) | 81 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (8.3%) | 75 % | 45 |
| Grain | Weyermann - Carafa I | 0.4 kg (6.7%) | 70 % | 900 |
| Grain | Jęczmień palony | 0.1 kg (1.7%) | 55 % | 1150 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Galaxy | 15 g | 30 min | 15 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |
| Boil | Galaxy | 15 g | 1 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | --- |