

## American Stout #3

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **37.5**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	6 kg (78.4%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.45 kg (5.9%)	68 %	400
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300
Grain	Strzegom Karmel 150	0.6 kg (7.8%)	75 %	150
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	10.5 %