

# American stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **32.8**
- 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 **69 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.1 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       | 5 kg (78.1%)   | 80 %  | 6    |
| Grain | Płatki owsiane             | 0.4 kg (6.2%)  | 85 %  | 3    |
| Grain | Jęczmień palony            | 0.25 kg (3.9%) | 55 %  | 1150 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (3.9%) | 75 %  | 120  |
| Grain | Pszeniczny                 | 0.2 kg (3.1%)  | 85 %  | 4    |
| Grain | Weyermann - Carafa II      | 0.15 kg (2.3%) | 70 %  | 1150 |
| Grain | Weyermann - Carafa I       | 0.15 kg (2.3%) | 70 %  | 900  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 30 min | 13 %       |
| Boil    | Citra   | 10 g   | 30 min | 12 %       |
| Boil    | Chinook | 20 g   | 5 min  | 13 %       |
| Boil    | Citra   | 50 g   | 5 min  | 12 %       |