

# American Stout

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **76**
- SRM **43.3**
- 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 **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.2 kg (2.5%)	75 %	150
Grain	Weyermann - Pale Ale Malt	7 kg (86.4%)	85 %	7
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.9%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (6.2%)	55 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	5 day(s)	15.5 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Cascade	45 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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