

# American Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **34.8**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (61.9%)	82 %	4
Grain	Viking Munich Malt	1 kg (17.7%)	78 %	18
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.25 kg (4.4%)	20 %	493
Grain	Viking Wheat Malt	0.2 kg (3.5%)	83 %	5
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Grain	Caramunich® typ I	0.1 kg (1.8%)	73 %	80
Grain	Strzegom Barwiący	0.1 kg (1.8%)	68 %	1300
Grain	Weyermann - Carafa I	0.1 kg (1.8%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12 %
Boil	Mosaic	10 g	20 min	10.4 %
Boil	Simcoe	10 g	20 min	11.5 %
Boil	Citra	10 g	5 min	12 %

Boil	Mosaic	20 g	5 min	10.4 %
Boil	Simcoe	15 g	5 min	11.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	10.4 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.5 %
Whirlpool	Citra	20 g	0 min	12 %
Po schłodzeniu do 80 stopni				
Whirlpool	Mosaic	30 g	0 min	10.4 %
Po schłodzeniu do 80 stopni				
Whirlpool	Simcoe	30 g	0 min	11.5 %
Po schłodzeniu do 80 stopni				
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10.4 %
Dry Hop	Simcoe	30 g	4 day(s)	11.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min

## Notes

- Zasyp pochodzi z przepisu [https://www.wiki.piwo.org/American\\_Stout,\\_Łukasz\\_Chrząszcz\\_\(vettis\)](https://www.wiki.piwo.org/American_Stout,_Łukasz_Chrząszcz_(vettis))  
Jan 1, 2019, 2:47 PM