

# American Stout

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- Gravity **14.3 BLG**
- ABV ---
- IBU **68**
- SRM **40**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (68.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (11.1%)	79 %	16
Grain	Caraaroma	0.25 kg (4.6%)	78 %	400
Grain	Weyermann - Carafa I	0.25 kg (4.6%)	70 %	690
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Oats, Flaked	0.35 kg (6.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	10 g	Danstar
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## Notes

- na zimno ostatnie 3 dni  
*Apr 6, 2016, 7:16 AM*