

# American Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **22.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Pale Ale malt             | 2.53 kg (47.8%) | 80 %   | 5   |
| Grain | Strzegom Wiedeński        | 1.41 kg (26.7%) | 79 %   | 10  |
| Grain | Pszeniczny                | 0.34 kg (6.4%)  | 85 %   | 4   |
| Grain | Płatki owsiane            | 0.45 kg (8.5%)  | 85 %   | 3   |
| Grain | Special B Malt            | 0.2 kg (3.8%)   | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Rye | 0.15 kg (2.8%)  | 20 %   | 493 |
| Grain | Jęczmień palony           | 0.21 kg (4%)    | 55 %   | 985 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 10 g   | 45 min | 12 %       |
| Boil                | Cascade | 10 g   | 40 min | 9 %        |
| Boil                | Chinook | 10 g   | 35 min | 12 %       |
| Boil                | Cascade | 10 g   | 30 min | 9 %        |
| Boil                | Chinook | 10 g   | 25 min | 12 %       |
| Boil                | Cascade | 10 g   | 20 min | 9 %        |
| Boil                | Chinook | 10 g   | 15 min | 12 %       |
| Boil                | Cascade | 10 g   | 10 min | 9 %        |
| Aroma (end of boil) | Chinook | 10 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Cascade | 10 g   | 0 min  | 9 %        |

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name                | Amount | Use for | Time |
|-------------|---------------------|--------|---------|------|
| Water Agent | Chlorek wapnia 10ml | 10 g   | Mash    | ---  |

### Notes

- Zacieranie 1.15h 65-68C  
Palone 55min  
*Sep 26, 2018, 6:46 PM*