

# American Stout

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **43**
- SRM **32.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (87.6%)	80 %	5
Grain	Jęczmień palony	0.45 kg (4.6%)	55 %	985
Grain	Strzegom Karmel 150	0.4 kg (4.1%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.35 kg (3.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	60 g	60 min	11 %
Boil	Southern Cross	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale