

# #American Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **30.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6 kg (88.9%)	80 %	5
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Carafa III	0.25 kg (3.7%)	70 %	1034
Grain	Czekoladowy	0.25 kg (3.7%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	7.1 %
Aroma (end of boil)	apollo	50 g	10 min	17.7 %

## Yeasts

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