

American Stout III

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **31.8**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (53.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |
| Grain | Weyermann - Słód pszeniczny | 0.2 kg (3.1%) | 82 % | 4 |
| Grain | Caramunich® typ I | 0.2 kg (3.1%) | 73 % | 80 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.1%) | 73 % | 120 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.1%) | 70 % | 690 |
| Grain | weyermann żytni czekoladowy | 0.4 kg (6.2%) | 72.7 % | 700 |
| Grain | Castle Malting - Jęczmień palony | 0.2 kg (3.1%) | 55 % | 985 |
| Grain | Płatki jęczmienne | 0.3 kg (4.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (4.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 70 min | 5.1 % |

| | | | | |
|---------|--------------------|------|----------|--------|
| Boil | East Kent Goldings | 20 g | 50 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.1 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 11.5 g | --- |