

# American Stout Polak Rodak

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **38**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.97 kg (70.4%)	81 %	4
Grain	Płatki owsiane	0.14 kg (5%)	60 %	3
Grain	Caramel/Crystal Malt - 80L	0.2 kg (7.1%)	74 %	158
Grain	Weyermann - Dehusked Carafa III	0.17 kg (6.1%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.17 kg (6.1%)	74 %	788
Sugar	Milk Sugar (Lactose)	0.15 kg (5.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11.5 %
Whirlpool	Zibi	34 g	1 min	13.2 %
Whirlpool	2/20	34 g	1 min	12 %
Dry Hop	Amora Preta	17 g	2 day(s)	10 %