

# American Stout V1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **26.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt         | 4.85 kg (81.2%) | 82 %  | 4    |
| Grain | Viking Wheat Malt           | 0.5 kg (8.4%)   | 83 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5%)     | 68 %  | 1200 |
| Grain | Strzegom Karmel 300         | 0.32 kg (5.4%)  | 70 %  | 299  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 55 min | 15.5 %     |
| Aroma (end of boil) | Chinook                | 40 g   | 5 min  | 13 %       |
| Whirlpool           | Chinook                | 60 g   | 0 min  | 13 %       |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |