

## #B017American Stout

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **59**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield  | EBC  |
|-------|------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt         | 3 kg (42.9%)  | 80 %   | 5    |
| Grain | Monachijski Ciemny Steinbach | 2 kg (28.6%)  | 100 %  | 30   |
| Grain | Strzegom Czekoladowy ciemny  | 0.5 kg (7.1%) | 68 %   | 1200 |
| Grain | Strzegom Karmel 300          | 0.5 kg (7.1%) | 70 %   | 299  |
| Grain | Jęczmień palony              | 0.5 kg (7.1%) | 55 %   | 985  |
| Grain | Castle Cafe                  | 0.5 kg (7.1%) | 75.5 % | 480  |