

American stout #1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **39.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (71.4%)	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.4%)	73 %	1001
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Carafa II	0.2 kg (3.6%)	5 %	812
Grain	Jęczmień palony	0.2 kg (3.6%)	5 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Chinook PL	50 g	5 min	5.2 %
Dry Hop	Chinook PL	50 g	7 day(s)	5.2 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	150 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	4 g	Boil	5 min
Other	gips piwowarski	4 g	Boil	5 min