

# American Stout

- Gravity **17.3 BLG**
- ABV ---
- IBU **57**
- SRM **33.4**
- 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 **67 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.2%)	85 %	7
Grain	Strzegom Monachijski typ II	0.4 kg (5.9%)	79 %	22
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4
Grain	Carafa II	0.38 kg (5.6%)	70 %	812
Adjunct	niesłodowy owies	0.3 kg (4.4%)	75 %	3
Grain	Coffee Light Castle Malting	0.25 kg (3.7%)	74 %	250
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs
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