

# American Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **26.1**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (69%)     | 80 %  | 4   |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 %  | 150 |
| Grain | Carafa II           | 0.5 kg (6.9%)  | 70 %  | 812 |
| Grain | Biscuit Malt        | 0.5 kg (6.9%)  | 79 %  | 45  |
| Sugar | Cukier trzcinowy    | 0.2 kg (2.8%)  | --- % | --- |
| Grain | Płatki owsiane      | 0.8 kg (11%)   | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Marynka    | 40 g   | 60 min   | 10 %       |
| Boil                | Cascade    | 20 g   | 45 min   | 6 %        |
| Boil                | Marynka    | 10 g   | 30 min   | 10 %       |
| Boil                | Willamette | 50 g   | 15 min   | 5 %        |
| Aroma (end of boil) | Cascade    | 30 g   | 0 min    | 6 %        |
| Dry Hop             | Cascade    | 50 g   | 7 day(s) | 6 %        |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | Fermentis  |