# American Stout II

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **37.1**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Maris Otter - Pale Ale | 4 kg *(61.1%)* | 80.3 % | 6 |
| Grain | Monachijski | 1 kg *(15.3%)* | 79 % | 15 |
| Grain | Słód czekoladowy | 0.4 kg *(6.1%)* | 68 % | 1200 |
| Grain | Castle Malting - Słód kawowy | 0.4 kg *(6.1%)* | 77 % | 250 |
| Grain | Jęczmień palony | 0.25 kg *(3.8%)* | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg *(7.6%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 45 min | 4.9 % |
| Boil | Fuggles | 20 g | 30 min | 4.9 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |
| Dry Hop | Chinook | 60 g | 3 day(s) | 13 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.