#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

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