#12 Prosty American Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **32.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg *(76.5%)*	80.5 %	4
Grain	Viking Carabody malt	0.2 kg *(5.9%)*	75 %	8
Grain	Strzegom Karmel 150	0.2 kg *(5.9%)*	75 %	150
Grain	Jęczmień palony	0.2 kg *(5.9%)*	55 %	1000
Grain	Strzegom Czekoladowy jasny	0.2 kg *(5.9%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Whirlpool	Chinook	30 g	3 min	13 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Chmiel na zimno w temperaturze 20-22*C				

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	---

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