#7 American

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **26.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **68 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.85 kg *(67%)*	80 %	7
Grain	Monachijski	1.2 kg *(20.9%)*	80 %	16
Grain	crystal	0.3 kg *(5.2%)*	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(3.5%)*	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg *(3.5%)*	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Cascade	50 g	10 min	6 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Notes

- słody ciemne dodajemy w 2 kroku
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.